



PRIMO BIANCO

VERMENTINO DI SARDEGNA DOC

GRAPE:
VERMENTINO.

PRODUCTION ZONE:
THE SULCIS AREA, IN THE FAR SOUTH WEST OF SARDEGNA.

CLIMATE:
A MEDITERRANEAN CLIMATE, WITH SCATTERED LOW ANNUAL RAINFALL MAINLY IN AUTUMN AND WINTER MONTHS, FREQUENT MISTRAL WINDS, HIGH SUMMER AND SPRING TEMPERATURES, MILD AUTUMNS AND MILD TO COOL AND DRY WINTERS.

SOIL:
THE VERMENTINO GROWS ON ALLUVIAL DEPOSITS AND CEMENTED AEOLIAN SANDSTONE WITH CLAY LOAM TEXTURE, FORMED DURING THE PLEISTOCENE. THE SOIL pH IS SLIGHTLY ALKALINE, WELL-STRUCTURED, WITH A GOOD LEVEL OF STONY PARTICLES, RICH IN CALCIUM, MAGNESIUM AND POTASSIUM.

TRAINING SYSTEM:
GUYOT.

HARVEST:
BETWEEN END OF AUGUST AND BEGINNING OF SEPTEMBER.

VINIFICATION:
FERMENTATION IS PERFORMED BETWEEN 12° AND 14°C. FOLLOWED BY A SHORT PERIOD OF STEEL-AGING AND AT LEAST 2 MONTHS MATURING IN BOTTLES.

COLOUR:
BRIGHT STRAW YELLOW WITH SUBTLE GREEN REFLECTIONS.

AROMA:
RELATIVELY INTENSE WITH CLEAR NOTES OF WHITE-FLESHED FRUIT AND FLORAL HINTS.

TASTE:
BALANCED AND BRIGHT, WITH ENOUGH FRESHNESS AND RICHNESS TO ALLOW EACH TASTING PHASE TO FLOW AND GIVE SUBSTANCE TO THE CITRUSY, HERBAL FINISH.

PAIRINGS:
SALTED FISH, SEAFOOD STARTERS, CREAMY CHEESES.

ALCOHOL CONTENT:
13% VOL

SERVING TEMPERATURE:
SUMMER: 8 - 10°C, WINTER: 12°C.

