



THE PRIDE OF A SARDINIAN WINE



## PRIMO BIANCO

VERMENTINO DI SARDEGNA DOC

GRAPES:	Vermentino.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
RAINING SYSTEM:	Guyot.
YIELD:	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 ma-turing in bottles.
COLOR:	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:	7 - 9 °C
FORMAT BOTTLE:	750 ML

