

# VERMENTINO BRUT



## CLASSIFICATION

Spumante wine with natural fermentation.

## PLACE OF ORIGIN

Gallura, at 300-450 m above sea level.

## SOIL

Granite weathering.

## GRAPE VARIETIES

Vermentino 100%.

## CLIMATE

Regular rainfall in May and June, hot summers.

## HARVESTING

Traditional harvesting, September, October.

## VINIFICATION TECHNIQUE

"Presa di spuma" (refermentation) in small sealed tanks, use of selected yeasts.

## TASTING NOTES

Colour: Light straw yellow with slight green tinges.

Nose: Delicate, typical of the grapevine.

Palate: Lively, fresh, dry, mellow note, balanced.

## STORAGE

Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle.

## SERVING

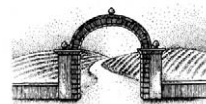
Flute glass, serving temperature 5-6 °C.

## MATCHINGS

Excellent aperitif, classic matches.

## SIZE

75 cl.



CANTINA DEL VERMENTINO  
MONTI