



ABBAÍA

CLASSIFICATION

IGT (Typical Geographical Indication) red Colli del Limbara.

PLACE OF ORIGIN

Gallura, in the countryside of Monti, at 300-450 m above sea level.

SOIL

Granite weathering.

GRAPE VARIETIES

Cannonau, Pascale, Malaga, Monica.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, last weeks of October.

VINIFICATION TECHNIQUE

Red, with complete pomace maceration.

TASTING NOTES

Colour: Intense ruby red.

Nose: Big and lingering bouquet.

Palate: Vinous, dry, harmonious.

STORAGE

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

SERVING

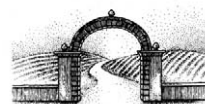
Stemware with wide rim and fairly deep bowl, serving temperature 18 °C.

MATCHINGS

Roast meats, game, mature PDO Sardinian Pecorino cheese.

SIZE

75 cl, 37,5 cl.



CANTINA DEL VERMENTINO
MONTI