



AGHILÓIA

CLASSIFICATION

Vermentino di Gallura DOCG SUPERIOR.

PLACE OF ORIGIN

Gallura, at 300-450 m above sea level, erect shrub training.

SOIL

Granite weathering.

GRAPE VARIETIES

100% Vermentino di Gallura.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, the first week of October.

VINIFICATION TECHNIQUE

White with fermentation under controlled temperature.

TASTING NOTES

Colour: Bright straw yellow, dry.

Nose: Intense, slight hints of bitter almonds.

Palate: Dry, velvety.

STORAGE

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

SERVING

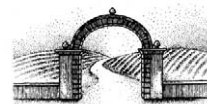
Medium large goblet, without flared rim, serving temperature 10-12 °C.

MATCHINGS

Seafood dishes, fish, shellfish, excellent aperitif.

SIZE

75 cl.



CANTINA DEL VERMENTINO
MONTI