



ALDIOLA

CLASSIFICATION

Passito wine (from dried grapes).

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

When ripe, the bunches are stapled at the stalk for drying, and are then picked in November.

VINIFICATION TECHNIQUE

White, light crushing and soft pressing, fermentation under controlled temperature.

AGING

In barriques, further development in the bottle for 12 months.

TASTING NOTES

Colour: Strong straw yellow.

Nose: Intense bouquet.

Palate: Hints of ripe grapefruit, nuts and dry fruit.

STORAGE

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

SERVING

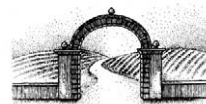
Small, tulip-shaped goblet with slightly flared rim, serving temperature 12-13 °C, two years after harvesting.

MATCHINGS

Desserts, noble shellfish, grilled goose liver, mature PDO Sardinian Pecorino cheese.

SIZE

37,5 cl.



CANTINA DEL VERMENTINO
MONTI