



# BÀLARI

## CLASSIFICATION

Sparkling 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, early harvesting during the first weeks of September.

## VINIFICATION TECHNIQUE

White with fermentation under controlled temperature, re-fermentation in sealed tanks.

## TASTING NOTES

Colour: Light straw yellow with slight green tinges.

Nose: Faint scent of broom flowers.

Palate: Fresh, effervescent.

## STORAGE

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

## SERVING

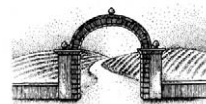
Flute glass, serving temperature 6-7 °C.

## MATCHINGS

Seafood dishes, fish, shellfish, excellent aperitif.

## SIZE

75 cl.



CANTINA DEL VERMENTINO  
MONTI