



# NORD-EST

## CLASSIFICATION

Vermentino di Sardegna DOC (Controlled Place of Origin).

## ORIGIN

Gallura, elevation 300/450 m asl.

## SOILS

Granite weathering soils.

## GRAPES

Vermentino di Sardegna 100%.

## CLIMATE

Regular rainfall in May and June, hot summers.

## GRAPE HARVEST

Traditional, late September, late October.

## WINEMAKING TECHNIQUE

White, with controlled temperature fermentation

## CHARACTERISTICS

Colour: straw yellow with green tinges.

Nose: bouquet with a hint of bitter almond.

Taste: dry.

## STORAGE

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

## SERVING

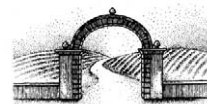
Medium wide goblet without flare, temperature 7-8 °C.

## FOOD MATCHES

Shellfish, fish, crustaceans.

## SIZE

75 cl.



CANTINA DEL VERMENTINO  
MONTI