



S'ÉLEME

CLASSIFICATION

Vermentino di Gallura DOCG.

PLACE OF ORIGIN

Gallura, at 300-450 m above sea level.

SOIL

Granite weathering.

GRAPE VARIETIES

100% Vermentino di Gallura.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, end of September, beginning of October.

VINIFICATION TECHNIQUE

White with fermentation under controlled temperature.

TASTING NOTES

Colour: Light straw yellow with green tinges.

Nose: Intense, slight hints of apple, bitter almonds.

Palate: Dry, mellow.

STORAGE

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

SERVING

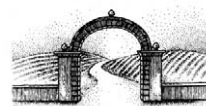
Medium large goblet, without flared rim, serving temperature 8-10 °C.

MATCHINGS

Seafood dishes, fish, shellfish.

SIZE

75 cl, 37,5 cl.



CANTINA DEL VERMENTINO
MONTI