



3 l



1,5 l



75 cl



37,5 cl

PRENDAS

VERMENTINO DI SARDEGNA DOC



ORGANOLEPTIC PROPERTIES

Colour: pale straw yellow with slight greenish glints.

Nose: intensely floral, fresh and fruity.

Taste: intense and persistent, acidic, with delicate and characteristic bitter notes at the finish.

GRAPES

100% Vermentino.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

After an accurate selection of the most suitable plots, grapes are de-stemmed and crushed and then gently pressed. The obtained must is clarified by cold static decanting and selected yeasts are added to the clean part. Fermentation takes place at a temperature of 14-16°C for about fourteen days. When fermentation is complete, the wine remains on the fine lees for about 45 days and is bottled in the spring following the harvest to keep its fresh characteristics intact.

AGEING

In perfect storage conditions, it can be aged for a further period of 2 years from bottling date.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

10°-12°C.

SERVE WITH

Seafood appetisers, grilles and stewed fish.