

Dolianova Prendas Vermentino di Sardegna

Cantina di Dolianova

Italy - Sardegna - Vermentino di Sardegna DOC

This 100% Vermentino shows a pale straw yellow color with slight greenish glints. Intense floral, fresh and fruity aromas. The palate is intense and persistent with good acidity, typical delicate bitter notes on the finish.

Specifications

Appellation	Vermentino di Sardegna DOC
Varietals	100% Vermentino - 20 years old vines
Agricultural Practices	Sustainable
Soil type	Clay limestone
Vinification	Grapes are carefully selected, destemmed and gently pressed. The obtained must is clarified by cold static decanting and selected yeasts are added. Fermentation takes place at a temperature of 14-16 degrees C for about fourteen days. When fermentation is complete, the wine remains on the fine lees for about 45 days. Wine is bottled in the Spring. In perfect storage conditions, it can be aged for a further period of 2 years from bottling date.
Pairings	Seafood appetizers, grilled and stewed fish.



Codes, Weights and Measures

UPC	7 84585 02358 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02358 2
Case Weight	20
Cases/Pallet	85
Layers/Pallet	17
ABV	13.50%
SRP	\$ 33.99 USD 750mL Bottle