

ARVALI

Vermentino di Sardegna D.O.C.



Made from the native grape Vermentino. Fermentation at controlled temperature. A fine and elegant wine. Pairing: savory fish, pasta-based dishes and white meat.



WINE NOTES

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| ARVALI | |
| Ground: | Medium texture, clay, facing north. |
| Climate: | Mediterranean, with mild winter, moderate precipitations, hot and windy summer. |
| Harvest: | Late harvest, the last week of September; sugar content of the grape: 216 gr/l. |
| Winemaking: | Destemming and soft crushing. Cold maceration, then fermentation for 12-24 hours at controlled temperature (max 15 °C). |
| Refinement: | In steel tanks for 3-4 months. |
| Bottling: | Using nitrogen; stopped with natural cork (40x26 mm). |
| Analytical data: | 13.5-14 % alc/vol; total acidity 5.5 gr/l (tartaric acid); residual sugar 3.4 gr/l. |
| Organoleptic characteristics: | Straw-yellow color, intense floral aromas; the flavour is dry, round, intense, savory and persistent. |
| Pairings: | Appetizers, grilled fish, white meat. |
| Service temperature: | 12-14 °C |
| Format: | 75 cl |