



## Vermentino di Sardegna DOC

### WINE DESCRIPTION

Vermentino is a Mediterranean white variety, probably from Spain, known in the south of France as Malvoisie Gros Grain. Vermentino spread along the coasts of the northern Tyrrhenian Sea and subsequently established itself in Sardinia, where it found an ideal terroir and pairs perfectly with the fish based cuisine of the island.

### TASTING NOTES

Straw yellow color with greenish hints. Intense nose with sweet notes of exotic fruit; fresh notes of magnolia, sambuco and almonds, saline sensations. Powerful, full and intense in the mouth with enjoyable acidity and minerality; Persistent with an almond finish characteristic of this varietal.

### FOOD PAIRING

Lovely aperitif and an ideal fish pairing; excellent complement to grilled shrimp or sea bass, fish soups, oven-baked grouper and cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vermentino di Sardegna DOC
Vineyard location:	Tresmontes - Lu Crabioni
Vineyard size:	Tresmontes: 5.5 Ha - Lu Crabioni: 4.5 Ha
Soil composition:	Sandy to sandy clay
Training method:	Espalier; Pruning technique: Guyot
Elevation:	50-70 m a.s.l.
Vines/acre:	4,500/Ha
Exposure:	North - South
Age:	6-12 years
Harvest time:	September
First vintage:	2007
Production:	40,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Vermentino
Fermentation container:	Stainless steel tanks
Length of fermentation:	10 days
Type of aging container:	Stainless steel tanks (25-50-100 HI)
Length of aging before bottle:	7 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13,5 %
Residual sugar:	>1 g/L
Acidity:	5.6 g/L
Dry extract:	24 g/L

### PRODUCER PROFILE

Estate owned by:  
Tresmontes Societa` Agricola  
Winemaker: Gianni Gasperi  
Total acreage of vine: 86  
Winery Production: 80-100,000 bts  
Region: Sardegna

