

# NURAGHE CRABIONI

## VERMENTINO DI SARDEGNA DOC

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 NOTE



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 PAIRINGS

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 appellation: Vermentino di Sardegna DOC  
Vineyard location: Tresmontes, Lu Crabioni  
Vineyard size: 10 Ha  
Soil composition: sandy to sandy clay  
Training method: Espalier and Guyot  
Elevation: 50-70 m asl  
Vines/hectare: 4.500 Ha  
Exposure: North-South  
Vine age: 6-12 y  
Harvest time: September  
First vintage: 2007  
Production: 40.000



### WINEMAKING & AGING

Varietal composition: 100% Vermentino  
Fermentation container: stainless steel tanks for 15 days  
Maceration technique: on the skins for 10 days  
Type of aging container: stainless steel tanks of 25, 50, 100 HI  
Length of aging: 7 months  
Length of bottle aging: 3 months



### TECHNICAL DATA

Alcohol: 13%  
Residual sugar: 1.4 g/L  
Acidity: 5.6 g/L  
Dry extract: 22 g/L



### PRODUCER PROFILE

Estate owned by: Nuraghe Crabioni Società Agricola  
Winemaker: Gianni Gasperi  
Total acreage of wine: 86 Ha  
Winery production: 80.000-100.000 bottles  
Region: Sardegna



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