



PRIMO BIANCO
BIANCO VERMENTINO DI SARDEGNA D.O.C.

GRAPE VARIETY:
VERMENTINO.

HARVEST:
BETWEEN LATE AUGUST / EARLY SEPTEMBER.

VINIFICATION:
SOME OF THE GRAPES MACERATE AT A LOW TEMPERATURE FOR 10 - 12 HOURS. FERMENTATION TAKES PLACE BETWEEN 53-57 °F, FOLLOWED BY A BRIEF MATURATION IN STAINLESS STEEL TANKS AND AT LEAST 2 MONTHS IN BOTTLE BEFORE RELEASE.

COLOR:
PALE STRAW YELLOW WITH FAINT GREEN HIGHLIGHTS.

FRAGRANCE:
A QUITE INTENSE NOSE, WITH MARKED FRESH FRUIT NOTES AND A FLORAL BACKGROUND.

FLAVOR:
WELL-BALANCED AND SLIGHTLY ZESTY, WITH FRUITY NOTES. REASONABLE STRUCTURE WITH GOOD ACIDITY AND A LINGERING, ELEGANT FINISH.

ALCOHOL LEVEL:
12.5 - 13% VOL

SERVING SUGGESTIONS:
FISH SOUPS, GRILLED SEA BASS, CREAMY CHEESES.

SERVING TEMPERATURE:
50 °F.

