



PRIMO BIANCO

BIANCO VERMENTINO DI SARDEGNA DOC

GRAPE VARIETY:
VERMENTINO.

HARVEST:
BETWEEN LATE AUGUST AND EARLY SEPTEMBER.

VINIFICATION:
A PROPORTION OF THE GRAPES MACERATES AT A LOW TEMPERATURE FOR 10 - 12 HOURS. FERMENTATION IS CARRIED OUT AT BETWEEN 12° AND 14°C, FOLLOWED BY A BRIEF MATURATION IN STAINLESS STEEL AND AT LEAST 2 MONTHS IN BOTTLE.

COLOR:
PALE STRAW YELLOW WITH FAINT GREEN HIGHLIGHTS.

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

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

ALCOHOL LEVEL:
12.5 - 13% VOL

SERVING SUGGESTIONS:
FISH BAKED IN SALT, FISH AND SEAFOOD HORS D'OEUVRES, CREAMY CHEESES.

SERVING TEMPERATURE:
IN SUMMER: 8 - 10°C, IN WINTER: 12°C.

