



CANTINA SANTA MARIA LA PALMA

Alghero

Aragosta

Vermentino di Sardegna D.O.C.



Age of Vineyards: 5-15 years

Growing System: Guyot

Variety: Vermentino di Sardegna D.O.C.

Vine per Hectare: 4000

Quintals per Hectare: 150 q/h

Harvest: Last August/Beginning of September

Processing and Fermentation: The lobster is the symbol of the gastronomy of Alghero and this white wine made from Vermentino di Sardegna grapes, is the ideal match.

Analytic data: Alcohol 12,5 – 13,5%

Description: Pale straw-yellow with soft hints of green. Its winy aroma is well-balanced, delicate though distinct, with a fresh fragrance reminiscent of ripe apples. Harmonious, dry but not harsh, crisp and rather lively, with a pleasantly lingering aftertaste of almonds.

Serving suggestions: Ideal accompaniment for fish dishes, especially shellfish.