

Papiri

Vermentino di Sardegna
D.O.C.



Age of Vineyards: 20/25 years old

Growing system: Guyot

Variety: Vermentino di Sardegna D.O.C.

Wine per Hectare: 3500

Quintals per Hectare: 110/h

Harvest: September

Processing and Fermentation: Few selected vineyards, picked among the oldest ones, produce the grapes from which this wine is made of. The bunches are picked by hand from each plant.

Refining and Ageing: After a slow and long ageing period, it will contain within it the max expression of this grape.

Analytic data: 12-13% Vol. Acidity 5,4 g/l

Description: Straw-yellow with an intense, fruity, winey and a long lasting bouquet with hints of melon, banana and bitter almond. Full body, soft, intense and persistent, fruity with a bitter aftertaste typical of Vermentino.

Serving Suggestion: it pairs perfectly with meals not too much elaborated and complex as sea food starters and fish.



CANTINA SANTA MARIA LA PALMA

Alghero