



VERMENTINO DI SARDEGNA CAENTE DOC

AREA OF ORIGIN:

Sardinia.

PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of Sardinia.

GRAPE VARIETIES:

Vermentino.

COLOUR:

Straw yellow with greenish tones.

CHARACTERISTICS:

Pleasant and intense bouquet. Dry, sapid, fresh with a pleasant bitter aftertaste.

GASTRONOMIC COMBINATIONS:

Seafood, fish and shellfish.

SERVING TEMPERATURE:

Serve at a temperature of 8-10 °C.

WINEMAKING:

In white, at controlled temperature.

BOTTLE:

Bordeaux bottle 750 ml

CAPSULE:

Blue Stelvin cap