

# ARVALI

## Vermentino di Sardegna D.O.C.



Made from the native grape Vermentino. Fermentation at controlled temperature. A fine and elegant wine. Pairing: savory fish, pasta-based dishes and white meat.



## WINE NOTES

ARVALI	
<b>Ground:</b>	Medium texture, clay, facing north.
<b>Climate:</b>	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
<b>Harvest:</b>	Late harvest, the last week of September; sugar content of the grape: 216 gr/l.
<b>Winemaking:</b>	Destemming and soft crushing. Cold maceration, then fermentation for 12-24 hours at controlled temperature (max 15 °C).
<b>Refinement:</b>	In steel tanks for 3-4 months.
<b>Bottling:</b>	Using nitrogen; stopped with natural cork (40x26 mm).
<b>Analytical data:</b>	13.5-14 % alc/vol; total acidity 5.5 gr/l (tartaric acid); residual sugar 3.4 gr/l.
<b>Organoleptic characteristics:</b>	Straw-yellow color, intense floral aromas; the flavour is dry, round, intense, savory and persistent.
<b>Pairings:</b>	Appetizers, grilled fish, white meat.
<b>Service temperature:</b>	12-14 °C
<b>Format:</b>	75 cl