

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