

# DONNIKALIA

## Vermentino di Sardegna D.O.C.



Made from the native grape Vermentino. A dry white wine with an intense, delicate, elegant, fruity taste. Pairing: shellfish, pasta, risotto.



## WINE NOTES

<b>DONNIKALIA</b>	
<b>Ground:</b>	Sandy, pebbly, facing north.
<b>Climate:</b>	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
<b>Harvest:</b>	Between late August and early September; sugar content of the grape: 208 gr/l.
<b>Winemaking:</b>	Destemming and soft crushing, fermentation at controlled temperature (max 15 °C).
<b>Refinement:</b>	In steel tanks.
<b>Bottling:</b>	Using nitrogen; stopped with natural cork (40x26 mm).
<b>Analytical data:</b>	12.5-13 % alc/vol; total acidity 5.5 gr/l (tartaric acid); residual sugar 3.5 gr/l.
<b>Organoleptic characteristics:</b>	Straw-yellow color with green reflections, typical almond-tree aroma, dry, savory, fresh, fruity taste.
<b>Pairings:</b>	Appetizers, fish-based starters, pasta, soups, fish and delicate white meat.
<b>Service temperature:</b>	10 °C
<b>Format:</b>	37.5, 75 cl