



It's one of the most famous Sardinian vines, although not native, of which we have news since mid-19th century.

Versatile, it easily fits to different climatic conditions across the island, offering different characteristics depending on the area of production. It's vigorous and if grown on calcareous soils it gives structured wines, with savory and pleasant fruity aromas. If grown on granite soils, it's characterized by mineral notes and fresh acidity.

It usually resists to the cryptogams, but it's very sensitive to downy mildew. The bunches are medium-sized, and ripe berries have a yellow-greenish hue. Maturation takes place in the first and second week of September.

Vermentino di Sardegna DOC *"Triskeles"*

GRAPE VARIETIES

Vermentino

WINEMAKING

After a short maceration, vinification is carried out by avoiding contact with oxygen to preserve the taste and typical smells of the grape. Temperature-controlled fermentation and use of selected yeasts. Bâtonnage in stainless steel vats for 40 days.

ANALYTIC DATA

Total acidity: 6 g/l

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is bright, straw yellow with greenish hues.

The nose is characterized by a nice progression that goes from scents of rosemary, typical of the grape, to elderflower, white and yellow fruits and litchi.

The taste is smooth in the mouth, savory and lively, well structured, with an excellent alcoholic balance. The aromatic persistence matches with a pleasant drink, leaving a slight and typical bitter note.

GASTRONOMY

It's a delicious aperitif served with cheese or cold cuts as Parma ham. Nice with pasta served with white sauces, prepared for example with vegetables and Parmesan cheese, or with simply scalded fish or white meat as chicken,

seasoned with fresh herbs and finished with ripe cheese. It goes very well with white pizzas (without tomato sauce) with your favorite topping – no garlic please! It pairs well with Sardinian dishes served with botargo (dried mullet eggs), as well as savory cheeses and vegetables pies, au gratin shellfish and seafood dishes, tasty and moderately fat cooked fish.

Serving temperature 8–10 °C

AVAILABLE FORMATS

75 cl

