

su'entu



SU'IMARI Vermentino di Sardegna DOC

VARIETAL COMPOSITION

Vermentino.

VINEYARD LOCATION

Sardinia.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, cordon pruning.

HARVESTING

Grapes are hand picked into small containers at the beginning of September.

WINEMAKING

The grapes are crushed and destemmed before being gently pressed. The juice is then racked off into stainless steel tanks where fermentation takes place at 60 °F (16 °C).

MATURATION/AGING

Maturation is in steel with lees contact for at least 5 months.

APPEARANCE

Straw yellow with green tints.

AROMAS

The vibrant nose is highlighted by flowers and tropical fruit along with some citrus.

PALATE

Su' imari features notable saline minerality and lovely freshness alongside fruit flavors.

FOOD PAIRING

This wine will pair well with seafood/fish starters and first courses. Recommended with saffron linguine with vegetables.

SERVING TEMPERATURE

46-50 °F (8-10 °C)

