

su'entu



SU'IMARI Vermentino di Sardegna DOC

GRAPE VARIETY

Vermentino.

INTRODUCTION

Su'imari originates from vineyards with South-West exposure on well drained sandy soils at an altitude of about 220 masl.

HARVESTING

The grapes used to produce Su'imari are harvested in the last ten days of August and the first ten days of September. Picking takes place at night to protect the grapes from the heat of the day.

PRODUCTION METHOD

On arrival at the winery the grapes are chilled after crushing using a heat exchanger and then undergo cold pressing with absolutely no maceration.

AGEING

The wine is aged for about 4-5 months in stainless steel vats in contact with its fine lees, kept in constant suspension by stirring.

RECOMMENDED WITH

Antipasti di mare e primi piatti leggeri, da provare su crudo di crostacei.

SERVING TEMPERATURE

8-10 °C

BOTTLE SIZES

0,375 l – 0,750 l

