

su'entu



SU'ORMA Cagliari DOC Vermentino Superiore

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, Guyot pruning.

HARVESTING

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

WINEMAKING

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

MATURATION/AGING

The wine rests on its lees in stainless steel tanks and large oak barrels and is hand-stirred regularly for at least 6 months (October-March).

APPEARANCE

Deep straw yellow in color with golden highlights.

AROMAS

Abundantly aromatic and complex. On the nose you will discover yellow flowers like chamomile along with ripe fruit and minerality. The finish shows hints of white spice.

PALATE

Smooth and well-structured white wine, long and deep on the palate.

FOOD PAIRING

Enjoy with rich savory dishes. Recommended with truffle tagliatelle.

SERVING TEMPERATURE

53-57 °F (12-14 °C)



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/13
A CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION N. 1308/13

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