



Orriu

Vermentino di Sardegna



Varietal: 100% Vermentino

Appellation: Vermentino di Sardegna DOC

Alcohol %: 13

Residual Sugar: gr/ liter

Acidity: gr / liter

Soil: From sandy to sandy-clayish, chalky and chalky-clayish

Elevation: 70 mts ASL



Tasting Notes: Straw yellow color with greenish brushstrokes, intense aroma with sweet exotic fruit notes, shades of magnolia, elderberry, and almond kernels. A dry wine, it opens with an agreeable sensation of well-balanced freshness, the mellowing, with a long, clean finish. The mouth feel is mellow but lively due to its well-balanced acidity.

Winemaking: The grape are hand harvested after their level of ripeness on the vine is checked. Destemmed and chilled to 12° C. Soft pressed. The wine then undergoes a long rest on the yeast, which is periodically resettled, until it is bottled.

Food Pairing: A classical match for fish, ideal for dishes such as grilled prawns and sea bass: not to mention fish to soups. Mediterranean style baked fish. Excellent as an aperitif

Accolades

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