

# UDUS

ritorno alla vite

## **VERMENTINO DI SARDEGNA DOC**

*White wine • With no added sulphites*

**WINE VARIETY:** 100% Vermentino.

**CULTIVATION METHOD:** in conversion to organic agriculture.

**TRAINING FORM:** counter-espalier with Guyot pruning

**AVERAGE YIELD:** 100 quintals/hectare.

**VINIFICATION:** soft pressing, cooling and decanting of the must, fermentation at a controlled temperature of 16-18°C.

**AGEING:** in steel at a temperature of 12°C for 3 months

*in the presence of its own yeasts with frequent batonnages.*

**COLOUR:** straw yellow with light greenish reflections.

**BOUQUET:** intense and persistent, with typical floral and fresh fruit scents.

**TASTE:** intense and persistent, fresh and fruity, with a typical slightly almond aftertaste.

**PAIRING:** aperitif, seafood, fish dishes, fresh cheeses.

**SERVING TEMPERATURE:** 12°C.



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