

UDUS

ritorno alla vite

VERMENTINO DI SARDEGNA DOC

White wine - Organic - With no added sulphites

WINE VARIETY: Vermentino 100%.

TRAINING FORM: counter-espalier with Guyot pruning.

AVERAGE YIELD: 100 quintals/hectare.

WINEMAKING: grapes are carefully selected and harvested in boxes and after a short maceration, they are gently pressed. The must naturally undergoes to cold stabilization and then ferment at controlled temperature.

MATURATION: after batonnage, the wine ages in stainless steel vats at low temperature, for approx. 3 months, with its own lees.

COLOUR: straw yellow with light greenish shades.

AROMAS: intense, with typical scents of Mediterranean flowers and fresh fruits.

FLAVOURS: rich and persistent, fresh and fruity with a typical almond aftertaste.

PAIRINGS: aperitif, seafood, fish dishes and fresh cheeses.

SERVING TEMPERATURE: 8-10°C recommended.



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