THE PRIDE OF A SARDINIAN WINE



GIUNCO

VERMENTINO DI SARDEGNA DOC

GRAPES:	Vermentino.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
TRAINING SYSTEM:	Guyot.
YIELD:	9000 kilos/hectare.
VINIFICATION:	Grapes are chilled at 10 °C before destemming and gentle pressing. The first fractions, the most prized, are cold-decanted for 48 hours before fermentation is begun and kept at 15-18 °C. The wine is left on the lees for at least 4 months. The wine is bottle aged for at least 1 month before sale.
COLOR:	Bright straw yellow.
AROMA:	Intense with citrus zest, white-fleshed fuit and tropical fruits with balsamic notes from mediterranean shrubs and hints of iodine.
TASTE:	Tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythym and underpin the aromatic fruity and balsamic hints.
PAIRINGS:	Fish soups, crustaceans, filled pastas, fish dishes, creamy cheeses.
ALCOHOL CONTENT:	13,5% vol.
SERVING TEMPERATURE:	7-9 °C
FORMAT BOTTLE:	750 ML



MESA CANTINA VITIVINICOLA - 09010 S. ANNA ARRESI CI - ITALIA - TEL. +39 0781 965057