

BENAS

VERMENTINO DI SARDEGNA D.O.C.



GRAPE VARIETY 100% Vermentino.

The most popular white grape variety in Sardinia, tends to produce finer wines in fresh areas close to the sea. Here it finds the perfect distributional area to best express its features and give likewise local wines.

SOIL Medium textured, tending to sandy.

VINEYARD SIZE 10 ha

TRAINING SYSTEM Espalier, Guyot.

FERTILIZERS Natural organic, green manuring every other year.

PLANT PROTECTION PRODUCTS

Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation off skins.

The clear must ferments at a controlled temperature around 15 °C for about 20 days.

AGEING It ages for one month on its fine lees, gaining more aromatic intensity and structure. Refining continues only in stainless steel tanks until bottling.

DESCRIPTION Bright straw yellow colour, with fruity and floral aromas on the nose; dry, smooth and fresh on the palate.

The wine has a good body but especially a good acidity that makes it a pleasant and easy drinking wine.

ALCOHOL CONTENT 13,5 % vol

FOOD MATCHING As aperitif, with seafood hors d'oeuvres and grilled fish.

SERVING TEMPERATURE 8-10 °C