

IS ARUTAS BRUT

VERMENTINO DI SARDEGNA DOC



GRAPE VARIETY 100% Vermentino

AREA OF PRODUCTION Lower valley of the Tirso river; Vineyards closed to the sea.

ALTITUDE 100 m a.s.l.

SOIL TYPE Medium-clayey; Hilly.

TRAINING SYSTEM Guyot

YIELD PER HECTARE 120 hl/ha.

HARVEST TIME Third decade of august.

WINEMAKING Off skins fermentation; crushing and destemming; enzymatic clarification; fermentation at 15 °C; refining of the wine on its lees until October

MALOLACTIC FERMENTATION Not performed

REFINING In stainless steel tanks until sparkling process.

METHOD OF PRODUCTION

Charmat Method (Martinotti)

ABV 12 %

TOTAL ACIDITY 7,20 g/l

RESIDUAL SUGAR 9 g/l

TASTING NOTES Crystal clear and light yellow color with green hues. Fruity and floral on the nose, it shows typical Vermentino aromas. Extremely fresh and pleasant on the palate.

SERVING METHOD in flute glass.

FOOD MATCHING As aperitif and it perfectly matches with all seafood cuisine.

SERVING TEMPERATURE 6° C