

IS ARUTAS

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, especially next to the well-known beach of Is Arutas.

SOIL Medium textured, tending to sandy.

VINEYARD SIZE 2 ha

TRAINING SYSTEM Espalier, Guyot.

FERTILIZERS Natural organic, green manuring every other year.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Cold maceration on the skins for a few hours. 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 until bottling.

DESCRIPTION Bright straw yellow colour, with fruity and floral aromas on the nose; dry, smooth and extremely fresh on the palate. The wine has good persistence and good body.

The whole, perfectly balanced, makes it a very elegant wine.

ALCOHOL CONTENT 13,5 % vol

FOOD MATCHING Seafood cuisine, pasta with sea urchins, mixed grilled fish.

SERVING TEMPERATURE 8-10 °C