

FATTORIA SARDI VERMENTINO

DOC COLLINE LUCCHESI
VERMENTINO. ONE OF THE
OLDEST DENOMINATIONS
OF NORTHERN TUSCANY.



PRODUCTION

Variety: Certified organic vermentino grapes.

Vinification and aging: Grapes are first hand harvested followed by maceration. Grapes are soft pressed using a pneumatic press; which soft presses the grapes with gentle air pressure. The total duration of time fluctuates due to the vintage year. The juice is then fermented at controlled temperatures in concrete and stainless steel vats. The fermentation occurs spontaneously after the pied de cuve (vineyard-specific yeast to initiate fermentation) is added from the vineyard. Aging takes place on the lees for 4 months followed by clarification and filtration.



TASTING NOTES

Color: Pale yellow with gold and light green hues.

Notes: Complex with hints of white flowers, fresh pears, summer peach, and ripe grapefruit.

Palate: Fresh, medium bodied wine with nuances of citrus fruits, summer peach, finishing with an essence of Mediterranean sage & mint and light spice.

PAIRINGS

This authentic Vermentino is truly versatile, ideal with appetizers of all styles, seafood, pasta and light meat dishes. The complex flavors in this wine make an excellent compliment to spicy fare. Suggested serving temperature between 10°C and 12°C.