

Name: Giancu

Denomination: Vermentino di Sardegna DOC

Variety: 100% Vermentino in purity

Number of bottles produced: 4000 bottles.

Production area: Carloforte.

Yield for hectare: 100 quintals for hectare.

Aging: 6 months in stainless steel tanks at controlled temperature.

Color: Bright straw yellow with greenish reflections.

On the nose: fresh and inviting, aromas of fresh fruit, citrus and white flowers.

In the mouth: sapid, fresh, elegant and persistent, with good structure and pleasantness.

Pairings: It goes well with preparations based on fish, shellfish, white meats, fresh cheeses and summer salads. Also excellent on its own as an aperitif.

Alcoholic strength: 12.5%

