

Name: Ventou de Ma

Denomination: Vermentino di Sardegna DOC

Grapes: 100% Vermentino from ungrafted vines on sandy soil.

Number of bottles produced: 4000 bottles.

Production area: Carloforte.

Yield for hectare: 90 quintals for hectare.

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

Color: Intense and brilliant straw yellow with golden reflections.

On the nose: rich and elegant, aromas of tropical fruit, yellow peach, citrus and yellow flowers.

In the mouth: enveloping, savory, with a pleasant freshness and excellent structure. Elegant and persistent, with a bitter almond finish.

Pairings: It goes very well with preparations based on fish, shellfish, white meats, fresh cheeses. Excellent on its own as an aperitif.

Alcoholic strength: 13.5%

