



3 l



1,5 l



75 cl



37,5 cl

NAELI

VERMENTINO DI SARDEGNA DOC



ORGANOLEPTIC CHARACTERISTICS

Colour: straw-coloured with a light greenish glint.

Nose: intense, fresh and fruity with hints of green apple and pineapple.

Taste: intense, lingering and soft with a light and characteristic bitter line at the end.

GRAPES

Vermentino.

AREA OF PRODUCTION

Surrounding area of Cantina, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

Harvesting takes place in the first few hours of the day.

Followed by cold maceration of the pressed must for one night. The first pressing must is decanted and the clarified part undergoes fermentation from selected yeasts at a temperature of 14°C for a period of 15-18 days. Refinement on its fine lees takes about 40 days and it is then bottled in the first few weeks of the year after harvesting.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C.

SERVE WITH

Seafood starters, shellfish, grilled and stewed fish dishes.