



## Sa Contessa

### Vermentino di Sardegna Doc

**Classification:** Vermentino di Sardegna DOC.

**Variety:** 100% Vermentino.

**Area of origin:** Sardinia Region (Italy).

**Soil:** Clay and silt layers along with pebbles, occasionally sandy.

**Altitude:** 110 meters above sea level.

**Yield per hectare:** 80 quintals/ha.

**Training system:** Guyot.

**Plant density:** 5600 plants/ha.

**Vinification:** The grapes are harvested manually in small baskets, de-stemmed and gently pressed.

The must is fermented in thermo-conditioned steel vats at a low temperature.

**Fermentation temperature:** 13°C.

**Duration of fermentation:** 15-20 days.

**Aging:** Sur lies.

**Bottling season:** Spring.

**Evolutionary capacity:** 5 years.

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Straw yellow.

**Nose:** Fruity, with delicate citrus notes.

**Taste:** Fresh and mineral

**Storage:** Keep away from light, at a temperature of 15°C.