

TERRE FENICIE

- **Denomination:** Vermentino di Sardegna DOC
- **Grape used:** 100% Vermentino
- **Color:** white
- **Region:** Sardinia, Sulcis
- **Cultivation system:** guyot training
- **Plants per hectare:** 5000
- **Soil:** medium texture
- **Yield:** 10 tonnes/hectare
- **Average vineyard age:** 20 years
- **Serve at:** 8-10 °C



Vineyards are located on the lower part of the Sulcis region, at the sea level. Soils are alluvial with large areas of basalt and volcanic rock. The medium age of the vines is 20 years, with a density of 5000 plants per hectare. In order to improve the quality, the grapes are thinned out before they start to colour. The medium yield is 10 tonnes per hectare.

After the harvest, the must undergoes a cold maceration at 10°C, followed by the fermentation at low temperatures that lasts for about 10 days. The wine ages in stainless steel tanks for few months before being bottled.

Tasting notes

Straw yellow with light green reflections. At the nose it has a scent of particular finesse, floral and fruity with notes of elderflower and white peach. In the mouth the wine is broad and smooth, with a good balance between fruity aromas and freshness. Ending with a mineral touch.