



Solotredici



Denomination: Vermentino di Sardegna DOC

Grape blend: Vermentino 100%

Wine making process: Manually harvested fresh grapes are immediately separated from the stems and softly pressed. Followed by decantation and fermentation at low temperatures.

Visual evaluation: Intense straw yellow

Olfactory evaluation: Fruity, intense and persistent

Bouquet: Exotic fruits, citrus and helichrysum notes

General structure: Structured, balanced, sapid and fresh.

Production area: Alghero DOC. North-Sardinia.

Soil: Medium-textured soil with presence of limestone rock.

Training system: Guyot

Vineyard age: 21 years

Yield per hectare: 60 q/70 q

Annual production: 12000 bottles

Fermentation: Activation of fermentation in steel tanks at controlled temperature

Maturation: Maturation in steel

Sharpening: Brief refinement in steel and in bottle before being placed on the market

Alcohol volume: 14% vol.