



Costadoria

Altubiancu

2018

Designation: Vermentino di Sardegna DOC

Grape variety: Vermentino 100%

Production area: Coghinas Valley (SS)

Altitude: 50 mt above sea level

Vine training: Guyot cane training system

Harvest season: starting from the 10th of August. Hand harvesting in 20 kg crates

Winemaking: grapes destemming, soft pressing and separation from the berry stems, fermentation in stainless steel tubs at 13-15°C

Ripeness: aged for 6 months in its own yeast with periodic batonnage, followed by bottling

Organoleptic testing: bright, straw-coloured. The taste is intense, with nuances of aromatic herbs and Mediterranean scrub. When tasted, it is delicate and savoury, flavor-balanced and pleasant

Suggested pairings: as a starter, with sea and local appetizers, sea food, lightly seasoned white meat, and fresh cheese.

Serving temperature: 10 – 12 °C

Alc: 14% Vol