

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-481 5170

FAX 1-775-317-5385

www.bacchanalwines.com

fp@bacchanalwines.com

PICCO DEL SOLE **VERMENTINO DOC SARDEGNA**

VARIETAL COMPOSITION: 100% Vermentino

APPELLATION: Sardegna DOC

PRODUCTION AREA/ORIGIN: Sardegna

HARVESTING: Beginning of September

CELLARING: 3-4 years

ALCOHOL CONTENT: 12,5% Vol.

TOTAL ACIDITY (as tartaric acid): 5 -5,30

REDUCING SUGAR: 3 g/l

VINIFICATION:

After soft-pressing the must is left to ferment for 15-20 days at a temperature between 17°-19° C. Once fermentation is completed the wine is stored in stainless steel vats at a controlled temperature between 18°-20° C. in special stainless-steel tanks until bottling

TASTING NOTES:

Its dull straw-yellow colour makes this wine brilliant, Vermentino is particularly elegant at the nose, thanks to the freshness of citrus fruit notes and acacia and hawthorn flowers. Medium-bodied, with very good tropical fruit character. Long and luscious.

CULINARY SUGGESTIONS:

Excellent with seafood appetisers and mild cheeses.

SERVING TEMPERATURE: 10-12°C.

