

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## **PICCO DEL SOLE**

### **VERMENTINO DOC SARDEGNA**



**VARIETAL:** 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.