

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CANTINA PEDRES

Fine Sardinian Wines



THILIBAS

VERMENTINO DI GALLURA D.O.C.G. SUPERIORE

Controlled and Garanted Origin Denomination

White Wine



Grapes: Vermentino 100%.

Location: Grape from vineyards in the municipality of Monti, (Gallura, North-East of Sardinia Region) at 1000-1100 feet above sea-level.

Soil: Sandy soils formed from granite rock weathering.

Production: 2,5 Tons/Acre.

Harvest: By hand the end of september beginning of october.

VINIFICATION

Pressing: Destemming and soft pressing.

Fermentation: At controlled temperature of 16-18°C (60-65°F).

Maturation: 3 to 4 months in stainless steel tanks.

Bottling: Steril bottling under nitrogen; using natural corks.

CHARACTERISTICS

Tasting notes: Straw-colour with green highlights. Wide-ranging and intense bouquet with a hint of flower that slide in exotic fruit scent.

Warm, sapid long and elegant.

Food matching: To be served with all type of seafood, and fish base-soups.

Excellent with crab and grilled fish. Also pair with white meats and soft cheeses.

Serving temperature: 8-10°C (45-50°F).