



CANTINA PEDRES



Vermentino di Gallura DOCG

Grapes: Vermentino 100%.

Location: North-East of Sardinia Region.

Soil: Sandy soils with granite rock.

Maturation: 3/4 months in stainless steel tanks.

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.

Imported by Bacchanal Wine Imports

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