

SABBIA BRUT

Vermentino di Sardegna DOC Brut



Tasting Notes

In the glass, it reveals a bright, straw-yellow color. The nose opens with an intense bouquet of floral and mineral notes. On the palate, it's savory, mineral, and beautifully persistent. Perfect as an elegant aperitif, it pairs wonderfully with seafood starters and fish dishes of all kinds. To fully enjoy its character, serve chilled at 6–8 °C.

Technical Information

This Vermentino comes from vineyards in the Romangia area, between Sorso and Sennori in the province of Sassari. The soil, rich in limestone and organic matter, lies on gentle hills just a short distance from the Gulf of Asinara. Made from 100% Vermentino grapes, its uniqueness lies in the Martinotti–Charmat method used for a long secondary fermentation, with the wine resting on the lees for over nine months. The result is a fine, elegant, and persistent perlage.