

SABBIA

Vermentino di Sardegna DOC



Tasting Notes

In the glass, it shows a straw-yellow color with delicate greenish hues. On the nose, floral notes blend beautifully with hints of tropical fruit. On the palate, it's savory, mineral, and pleasantly persistent. An enchanting match for seafood appetizers and fish dishes in general. To best appreciate its freshness and balance, serve at 8–10 °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, stretches across medium and low hills just a short distance from the Gulf of Asinara. Made from 100% Vermentino grapes, this wine is produced through meticulous vineyard sampling to determine the perfect ripening stage. Only the finest grapes are hand-harvested. After destemming and gentle pressing, fermentation takes place in stainless steel tanks at a controlled temperature of 18 °C.