



TZIU MARTINE

VERMENTINO DI SARDEGNA DOC



GRAPE VARIETY	Vermentino 100%
COLOUR	Straw yellow
AGE OF VINES	Approximately 25 years
VINEYARD ALTITUDE	120 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, first week of September.
VINIFICATION	The grapes are cooled in a cold store for one night. The following morning they are destemmed and the pressed grapes obtained are put in a steel tank to ferment with their own indigenous yeasts. After 48 hours the skins are separated and the free-run must continues to ferment at a controlled temperature of 20°C, until the sugars are completely depleted.
BULK AND BOTTLE AGEING	Once fermentation is finished, the wine is decanted, again in steel, and left to rest on the fine lees until the following spring, when it is clarified and bottled.
ORGANOLEPTIC PROPERTIES	Varietal Vermentino with a firm, fresh and salty impression. The careful vinification with indigenous yeasts has preserved the typical aromas of this grape. Citrus and fruity notes accompany the delicate and well-defined sip due to the brief maceration on the skins.
TEMPERATURE FOR SERVING	8-10°C