



# Sardinian DOC Vermentino



## *Tasting notes and pairings*

Fragrant and intense, this **Vermentino** harkens Mediterranean garden essences: orange, grapefruit, lemon blossoms, sage, and capers. Tingling acidity brightens its warmer, softer tones. **Pairs well with fish and crustacean first courses. Excellent as aperitif with salted caper hors d'oeuvres.**

## *Technical data*

**Appellation:** Sardinian DOC Vermentino  
**Varietal:** 100% Vermentino grape;  
**Climate:** Mediterranean;  
**Soil:** marly limestone;  
**System:** Guyot;  
**Planting density:** 4545 plants/hectare;  
**Harvest:** hand-picked into small boxes in the first decade of September;  
**Ageing:** 6 months in steel tanks on its own yeasts;  
**Alcoholic content:** 13.5 % Vol.

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