

FILIGHE

VERMENTINO DI SARDEGNA DOC

Sparkling Brut Wine Classic Method - Millesimato



A classy and prestigious sparkling wine made exclusively with Vermentino grapes. Straw yellow with greenish hues, and persistent perlage due to the fermentation in the bottle according to the Classic Method.

Designation: sparkling white wine Classic Method.

Grapevine: Vermentino 100%.

Production area: hilly soils located at about 200 meters above sea-level.

Soil composition: good calcareous structure associated to clayey fractions.

Training system: vertical shoot positioning. The pruning system is Guyot.

Productivity in grape - wine: nearly 90 q/ha - nearly 60 hl/ha.

Harvest time: 50% in the 2nd week of August; 50% 1st or 2nd week of September.

Wine-making: the grapes are carefully selected and once in the wine cellar, they are destemmed, crushed and then pressed in a soft way. Fermentation with autochthons yeasts at a temperature of 17/18°C; it follows an aging period of 6 months in steel tanks. The wine is re-fermented in the bottle and it matures for 18 months.

Organoleptical characteristics: the color is straw yellow, delicate and persistent perlage. Aromas of white and yellow flowers with notes of fruit are very intense and persistent. The palate is fresh, fruity and quite soft with a slight bitter aftertaste typical of Vermentino.

Combining and service: excellent as aperitif, goes very well with all fish dishes. Serve at a temperature of 8/9°C uncorking the bottle just before serving.

Gradation: 13% vol.



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