

# TUVAOES

VERMENTINO DI SARDEGNA

*Denominazione di Origine Controllata*



Wine made in limited quantities from a selection of Vermentino grapes in our vineyards of Usini. Due to its characteristics can be enjoyed also some years after the harvest.

**Designation:** still white.

**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 75 q/ha - nearly 50 hl/ha.

**Harvest time:** 10<sup>th</sup> - 20<sup>th</sup> September.

**Wine-making:** the grapes, prevalently deriving from the homonymous vineyard, are carefully selected and once in the wine cellar, they are destemmed, crushed and then pressed in a soft way. The must ferments in steel tanks at the temperature of 17/18°C with selected autochthonous yeasts.

**Organoleptical characteristics:** intense pale yellow color, with greenish hues. Good intensity and persistence with floral and vegetal scents. Notes of grass, wildflowers and tomato leaf. The acidity gives it strength and freshness; it is also warm and soft, thanks to the consistent structure. The finish is an aromatic pleasure with persistent floral notes. Due to its characteristics it can also be enjoyed a few years after the harvest.

**Combining and service:** it is suitable as aperitif and also with a lot of fish dishes, mixed grilled foods, shellfish and sea food. It is recommended, to exalt at the most its characteristics, to serve it at the temperature of 10/12°C, uncorking the bottle just before pour.

**Gradation:** 13,5% vol.

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