



3 l



1,5 l



75 cl



37,5 cl

# DOLIA VERMENTINO

VERMENTINO DI SARDEGNA DOC



## ORGANOLEPTIC PROPERTIES

Colour: light straw-coloured with a light greenish glint.

Nose: flowery, intense, fresh and fruity.

Taste: intense, lingering and acid with a light and characteristic bitter note at the end.

## GRAPES

Vermentino.

## AREA OF PRODUCTION

Surrounding area of the winery, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

## PRODUCTION TECHNOLOGY

After an accurate selection, grapes undergo destemming followed by soft pressing. The must obtained is clarified through cold static decanting and the clarified part is inoculated with selected yeasts.

Fermentation is conducted at a temperature of 14-16°C for around 14 days. On completion of fermentation the wine is left in contact with its own fine lees, which are stirred and put back into suspension for around a month, before being bottled quickly to maintain the characteristics of freshness.

## STORAGE

In cool, dry places not exposed to sunlight.

## SERVING TEMPERATURE

10-12°C.

## SERVE WITH

Seafood starters, shellfish, grilled and stewed fish dishes.