



TECHNICAL SHEET

AMU

Vermentino Di Sardegna, 2020

Variety/Varieties

100 % Vermentino

Grapegrowers

Argiolas

Harvest Dates

First week of September

Vineyard Sites

Hillside vineyards in Pranu Sturru-Suelli, Costa Bancodi and Perda

Climate

Mediterranean

Soil

Mixed

Vine Management

Single Guyot

Serving Temp

9-11 °C

Cellaring Potential

2 years

Alcohol

13.5%

pH

3.49

Total Acidity

5.4g/l

Wine Making

Light pressing (first press only). Fermentation at 16-18 °C. Brief ageing on fine lees.

Palate

Dry, citrus peel, touch of richness but with an invigorating salinity on the finish.

Colour/Appearance

Medium lemon, green flashes

Aroma/Bouquet

Citrus and white flowers

Food Pairing

Seafood, soft cheeses, grilled chicken, crab and clams.