

NURAGICO™

JUSTU

VERMENTINO DI SARDEGNA D.O.C.

Grape Varietals: 100% Vermentino.

Average age of the vines: 10-20 years.

Soil: medium consistency clay.

Harvest Period: early-mid September.

Vinification: traditional vinification for white wine with a soft press maceration and temperature- controlled fermentation. 20% of the grapes undergo cryomaceration to preserve aromas. Steel only.

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter.

Color: straw yellow with light green tones.

Aroma: bright notes of pineapple and green apple.

Palate: fresh, dry, crisp, with long mineral finish.

Food Suggestions: tempura, sushi, seafood starters, oysters white sauce pasta, pizza.

Serving Temperature: 10 °C / 50 °F.

