

# 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.

