

NURAGICO™

JUSTU

VERMENTINO DI SARDEGNA D.O.C.

Grape Varietals: 100% Vermentino

Vineyards: Sardegna – Hillside, about 200 meters above sea level

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

