

BRONZE MEDAL  
IWSC 2017

# SABBIA

## Vermentino di Sardegna DOC

### VINEYARD

Romangia area, between Sorso and Sennori (SS).

### SOIL

Significant limestone matrix, organic, placed on medium and low hill, minimum distance from the sea of the Gulf of Asinara.

### BLEND

100% Vermentino.

### COLOR

Straw yellow with greenish reflections.

### SCENT

Floral feelings and tropical fruit.

### TASTE

Sapid, mineral and persistent.

### SERVING TEMPERATURE AND FOOD MATCHES

Enchanting with seafood starters and fish dishes in general.

Recommended service temperature: 8-10°C.

### NOTES

Regular sampling allows to identify the ideal time of grape maturity and only after an accurate selection, the harvest is done by hand using crates with a maximum capacity of 20Kg. After the destemming process and a soft pressing, the fermentation is carried out at a temperature of 18°C inside stainless steel tanks.



## SABBIA

VERMENTINO DI SARDEGNA  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
• 2015 •

Vermentino che sa di mare, di sole e di sale.  
Incantevole con gli antipasti di mare e con il pesce in genere.

IMBOTTIGLIATO ALL'ORIGINE NELLA ZONA DI PRODUZIONE DA:  
VITICOLTORI DELLA ROMANGIA SOCIETÀ COOPERATIVA  
SORSO (SS) - ITALIA  
PRODOTTO IN ITALIA



750ml e



8 030665 100205



14% vol

CONTIENE SOLFITI - CONTAINS SULFITES - ENTHALT SULFITE

### BOTTLE

560 g Borgognotta - h=290mm - Ø=73mm

### CAP

Cork cap and tin capsule

### PACK

6 bottles (252x171mm - h=302mm - Total weight 9,26 Kg)

### PALLET

EPAL - 4 layers of 21 packs - h=135 cm - Total weight 793 Kg

### EAN CODE

8030665100205