

VERMENTINO DI SARDEGNA DOC 'COSTAMOLINO'

2025 | White Wine



Italy, Sardinia

Argiolas

Case Size: 6

Straw yellow in colour with light green tinges. Subtle, intense and delicate on the nose, with aromas of pine and mint alongside ripe stone fruit and sweet citrus. Vibrant and textured on the palate, with lingering acidity.

Vinification:

The grapes are harvested in August and September and fermented in stainless steel tanks at 16-18°C for about 20 days. The wine is stored at controlled temperature with a brief aging on its fine lees.

Grape Varieties: Vermentino

Classification: DOC | **ABV:** 13.5% | **Closure:** Natural Cork