

VERMENTINO DI SARDEGNA DOC 'MERI'

2025 | White Wine




Case Size: 6

Straw-yellow with greenish tinges. On the nose aromas of citrus and fresh fruit. Lively, very fresh and tasty, balanced delicate and fine.

Vinification:

All the initial operations, soft pressing and natural decantation, take place at a constant temperature of 10-12°C in an oxygen-free environment, in order to preserve the must from oxidation. Fermentation takes place at a controlled temperature of 16-17 °C and lasts around 15-20 days.

Grape Varieties: Vermentino

 Italy, Sardinia

Argiolas

Classification: DOC | **ABV:** 13% | **Closure:** Natural Cork