



VERMENTINO 2022

WINEMAKING ART

THIS WINE WAS WHOLE BUNCH PRESSED, SETTLED OVERNIGHT, AND RACKED. IT WAS FERMENTED WITH EXOTIC MOSAIC YEAST, LEFT IN STAINLESS STEEL TANKS TO COMPLETE FERMENTATION. ONCE FERMENTATION WAS COMPLETED, 30% OF THE WINE WAS RACKED AND MOVED TO BARREL FOR 7 MONTHS BEFORE BOTTLING IN NOVEMBER 2024.

CULTIVAR AND VINTAGE

100% VERMENTINO
2022 VINTAGE

WHERE THE GRAPES ARE FROM

THE GRAPES ARE FOUND ON TERROIR SIMILAR TO THAT OF ITS ORIGIN OF SARDINIA, WHERE DECOMPOSED GRANITE, AND CLAY MATERIALS MAKE UP ITS SITE, ACCOMPANIED BY WINDS FROM THE COAST, ADDING THE FRESH MINERALITY FLAVOURS.

AREA TASTING NOTES

PAARL
FRESH AND CRISP, THE PALATE IS A MIX OF CITRUS, GREEN APPLE AND FLORAL NOTES WITH SALTY MINERAL UNDERTONES. RICH IN FRUITED NOTES, IT SMOOTHLY PROGRESSES TO HINTS OF HERBS, GRAPEFRUIT AND FLOWERS. ON THE WINE ON THE PALATE BEGINS SMOOTHLY, BUT WITH CONSIDERABLE COMPLEXITY, ENLIVENED BY A BRILLIANT ACIDITY THAT GIVES IT DEPTH AND EXTENSION. BEING PUT INTO BARREL, ADDS COMPLEXITY TO THE WINE, STEERING THE WINE TO MORE STONE FRUIT NOTES.

FOOD PAIRINGS

THE VERMENTINO PAIRS BEAUTIFULLY WITH SEAFOOD, LIGHT, TASTY PASTAS DISHES AS WELL AS SOFT CHEESES

SERVING TEMPERATURE

IDEALLY TO BE SERVED AT 10° - 12° C (50 - 52 °F)

AGEING POTENTIAL

READY TO BE ENJOYED IMMEDIATELY, GAINING INTRICACY OVER THE NEXT 5 YEARS.

ANALYSIS

ALC. 14.30% RS 1.72 G/L
TA 5.29 G/L PH 3.32

VOLUME

YOU WILL BE ENJOYING A BOTTLE OF A BATCH THAT COUNTS ONLY 2400 BOTTLES FOR THIS VINTAGE.