



ANTIGORI

CARDILE





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QUALITY REGULATION RECOGNITION:	Vermentino di Sardegna DOC
VARIETY:	Vermentino 100%
YEAR OF HARVEST:	2020
PRODUCTION AREA:	Sardinia (Italy)
SOIL TYPE:	Clayey-silty, in intervals sandy, with the presence of pebbles
VINIFICATION:	The grapes are harvested by hand in small baskets, de-stemmed, and delicately pressed. The must is fermented in thermo-conditioned steel vats at a low temperature.
FERMENTATION TEMPERATURE:	13 °C
FERMENTATION DURATION:	15-20 days
MATURATION:	Sur lies
BOTTLING PERIOD:	Winter 2021
ALCOHOL:	13,5 %
AVERAGE AGE OF VINE:	5 years
CHARACTERISTICS:	
COLOUR:	Straw-coloured yellow.
BOUQUET:	Fruity, with delicate citrus notes.
TASTE:	Fresh and mineral.
STORAGE:	Protected from light, at a temperature of 15 °C.