


# VERMENTINO DI SARDEGNA DOC 'MERI'

2024 | White Wine



 Italy, Sardinia  
Argiolas

**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

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