



❖ SOIL :

Sandy loam soil for the Vermentinu and clay-limestone for the Chardonnay.

❖ GRAPE VARIETIES :

Vermentinu, Sauvignon

❖ VINEYARD MANAGEMENT :

Pruning: Guyot. 4000 vines/ha. Ploughing of the soil. sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested mechanically at night. Cold pre-fermentation maceration. Pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Filtration.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour : Light yellow with silver and green tints

Nose: Very expressive with pronounced notes of citron, lime and boxwood and a varied bouquet: clementine, pear, peach, flowers, citrus, all complemented by lovely touch of mint.

Palate: This is a precise and exquisitely fruity wine with a fairly full mouthfeel, which is very fine in style. Rich and lively on the mid-palate with a clean, pure, mineral finish.

This wine shows remarkable balance, unique to a terroir created by sun and sea.

“ Food pairings :

Serving temperature: 10-12°C

Crisp and fresh, this type of wine pairs particularly well with seafood. It will be delicious with a platter of oysters or shellfish, lightly grilled fish or marinated vegetables. It will also be at home served as an aperitif at a relaxing get-together with family or friends.