



## BINGIAS VERMENTINO

### CLASSIFICATION

Vermentino di Sardegna DOC

### MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard".

### DESCRIPTION

A delicate yellow with greenish reflections characteristic of Vermentino, rich fruity aroma, fresh and inviting to the palate where it expresses the best of a dry, intense and persistent taste. 85% Vermentino di Sardegna grapes and 15% authorized grapes, with varying percentages depending on the year to guarantee maximum aromas.

### VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.  
Production about 100 qq/ha.

### WINE TECHNIQUE

The grapes are carefully selected and collected and are then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred to temperature-controlled containers to start alcohol fermentation. The fermentation takes place at a temperature of 18° - 20°C for roughly 10 days. After various filtrations, the wine is bottled and refined for one month.

### SUGGESTED WINE GLASS

Long stem wine glass.

### FOOD-PAIRING

Fish dishes



Staw yellow with greenish reflections



Intense, fruity



Dry, intense and persistent

#### GRAPES

85% Vermentino, 15% authorized white grapes

#### ALCOHOL CONTENT

13,5 % vol

#### SOIL

limestone and clay soil, hillside exposition

#### SERVING TEMP.

12° C.

#### REFINEMENT

minimum 1 month in bottle

#### BOTTLE SIZE

lt 0,75