



## DONNA LEONORA

### CLASSIFICATION

Vermentino di Sardegna DOC

### MEANING OF THE NAME

Name chosen in honor of Arborea's great "Giudicessa" (female judge).

### DESCRIPTION

Straw yellow with light green reflections. Intense and fruity aroma with dry, persistent and characteristic taste.

### VINEYARD

Espalier and cordon-trained vine technique, average density of 4,000 plants/ha. Production about 120 qq/ha.

### WINE TECHNIQUE

The grapes are carefully selected, collected and then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred temperature-controlled 18° - 20°C containers to start alcohol fermentation. 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 light green reflections



Intense, fruity



Dry, intense and persistent

#### GRAPES

100% Vermentino

#### ALCOHOL CONTENT

13 % vol

#### SOIL

sunny hillside with rich and fertile soil

#### SERVING TEMP.

12° C.

#### REFINEMENT

minimum 1 month in bottle

#### BOTTLE SIZE

lt 0,75