



MONTELUNA

CLASSIFICATION

Vermentino di Sardegna DOC

MEANING OF THE NAME

Monte Luna is the name of a relief located in the southern center of Senorbi.

DESCRIPTION

Straw to golden yellow color. Delicate aroma with hints of apricot and vanilla; fruity. Pleasantly fresh taste with slightly bitter aftertaste.

VINEYARD

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



Straw yellow with light green reflections



Delicate, fruity with hints of apricot and vanilla



Pleasant, fresh with slightly bitter aftertaste

GRAPES

100% Vermentino

ALCOHOL CONTENT

13,5 % vol

SOIL

hillside with medium-textured soil

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75