CANTINA TREXENTA

Dove le passioni diventano vino.

BINGIAS VERMENTINO

CLASSIFICATION
Vermentino di Sardegna DOC

MEANING OF THE NAME
Bingias is the tranlsation 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 garantee 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 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

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