



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

12,5 % vol

SOIL

sunny hillside with rich and fertile soil

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75