

# PARIGLIA

## VERMENTINO DI SARDEGNA DOC

### Grapes

Vermentino.

### Production area

Terre di Ossidiana, Monte Arci.

### Altitude

Up to 200 metres above sea level.

### Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

### Soil type

Volcanic origin. Obsidian.

### Vine training

Espalier (Guyot and spurred cordon).

### Grape yield per hectare

70/80 quintals.

### Vinification

Destemming and pressing, soft pressing, fermentation in stainless steel tanks at a controlled temperature (16-18°C).

### Ageing

In steel and in the bottle for a few months.

### Colour

Bright straw yellow.

### Aroma

Opens with an array of flowers and yellow fruits, with iodised touches in a delicate finish.

### Tasting Notes

Nicely enveloping, fresh and decisive in the mouth, closes with a light almond note.

### Serving temperature

8°/10°C.

### Pairings

A versatile partner for both aperitifs and pasta dishes, or try with grilled squid.

### Harvesting

First half of September.

### Formats

0.375 l - 0.75 l

