

Costamolino Vermentino di Sardegna DOC 2012

WINE DESCRIPTION

Made from 95% Vermentino and 5% other Sardinian varietals, the grapes for this wine were harvested between August and September before being vinified in stainless steel tanks to preserve their fresh, aromatic qualities. Malolactic fermentation was partially carried out, allowing for greater richness without sacrificing the typical effusiveness of the Vermentino grape.

TASTING NOTES

Lemon-green in color, delicate aromas of citrus and tree fruits complement undertones of tropical fruits and honey. On the palate, the wine shows a delightfully zesty acidity, which makes it both food-friendly and crowd-pleasing.

FOOD PAIRING

Pair this wine with pasta primavera, gremolata sauces, vegetable terrines, and shrimp cocktails.



VINEYARD & PRODUCTION INFO

Production area/appellation:	Vermentino di Sardegna DOC
Soil composition:	Silty-Loam
Training method:	Guyot
Elevation:	625 feet
Vines/acre:	2,200
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1980-1990
Harvest time:	August-September
First vintage of this wine:	1989
Bottles produced of this wine:	600,000

WINEMAKING & AGING

Varietal composition:	95% Vermentino and 5% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20-30 days
Fermentation temperature:	59 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3-4 months
Length of bottle aging:	1-3 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.2
Residual sugar:	2.8 g/L
Acidity:	5.3 g/L
Dry extract:	19.0 g/L

PRODUCER PROFILE

Estate owned by: Franco and Giuseppe Argiolas

Winemaker: Mariano Murru

Total acreage under vine: 575

Estate founded: 1937

Winery production: 2,200,000 Bottles

Region: Sardegna

Country: Italy

