



AZIENDA VITIVINICOLA
C H E S S A
I VINI DELL'ANIMA

Mattariga

VERMENTINO DI SARDEGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA



Typology

Vermentino di Sardegna DOC

Grapes

Vermentino 100%

Alcohol

14% vol

Vineyards and cultivation method

Low espalier

Age of vineyard

From 15 to 25 years

Yield

7000 kg/ha

Soil and terrain

Hilly land, with an elevation of about 250 m above sea level. Calcareous soils, with the vineyards alternating with olive groves and Mediterranean maquis.

Winemaking process and development

The carefully harvested and sorted grapes are destemmed then undergo cold maceration to optimise expression of the variety's aromas. The grapes are then softly pressed to obtain the free-run must which ferments at controlled temperature for approximately 15 days. The wine so obtained matures for about 5 months in steel vats and is then bottled.

Tasting notes

Straw yellow colour with light green tinges. The nose is marked by intense scents. Complex bouquet: fruity with exotic notes, flowery with fresh hints of white flowers and broom blossoms, plus intense scents of Mediterranean maquis. In the mouth, it is rich and round. Nice fresh feel produced by the good acidity and flavour.

Food matches

Excellent as an aperitif or coupled with seafood entrées, traditional pasta or rice dishes, poultry and salted cod, fried or with green sauce.

Serving

Serve at 13°C, uncork just before pouring.