



Sella & Mosca

La Cala
Vermentino di Sardegna DOC



REGION

Sardegna

VARIETY

100% Vermentino

Cultivation systems: Spurred cordon – Guyot Plant density: 4000 plants per hectare Yield: 130 quintals of grapes per hectare Average age of vines: 13 years Vinification process: Soft pressing, cold settling, fermentation at a controlled temperature of 18°C in stainless steel. Ageing: Short period in stainless steel. Alcohol: 13.5 % Total acidity: 4.8 g/l

TASTING NOTES

Scents of Mediterranean maquis, citrus fruit and white flowers give way to a lively mineral note. flavor. Fresh and savored, surprisingly soft and balanced, it persists on the palate a long time with fine fruity aromas and a iodine hint.

FOOD PAIRINGS

Unforgettable with seafood, that it underlines with extraordinary ease. Scents of Mediterranean maquis, citrus fruit and white flowers give way to a lively mineral note.