

Sabbia Vermentino di Sardegna DOC Viticoltori Romangia

The Producer:

The Romangia Cooperative Society was born in 1996 to propel forward the noblest experiences of the winegrowers of the Sorso-Sennori area. Currently it has a vineyard area of about sixty hectares of vineyards between the two towns on the north coast of Sardinia. Their production philosophy is based on the enhancement of the local vines such as this Vermentino, which in the sunny lands not far from the sea of the Gulf of Asinara, expresses itself with extraordinary freshness with different aromas to the whites of Gallura or other Sardinian territories. The passion of the winemakers, along with an ambitious investment program and the collaboration of some of the best winemakers in Sardinia, opened up welcome prospects for the Sorso-Sennori area both in the field of top class production and in the of economy of this area of Northern Sardinia.

The Wine:

Grape(s): 100% Vermentino di Sardegna
Area: Between Sorso and Sennori, minutes from the Northern coast
Soils: Limestone predominately on a low hill a short distance from Gulf of Asinara
Harvest: Selective hand harvest (max 20kg crates)
Vinification: Destemmed, soft-pressing, 18°C fermentation in stainless steel
Ageing: Stainless steel and short time in bottle before release
Awards: IWSC Silver 2019

Tasting Notes:

- Floral scents with ripeness of tropical fruits the palate has a mineral freshness with pleasant flavour throughout the finish
- From the limestone rich coastal region of rocky Northern Sardinia this Vermentino glints freshly in the glass. Clean and crisp floral nose with ripe tropical fruit hints leading to a full texture on the plint with cleansing minerality.

Code: 2223
ABV: 13,5%
Pack: 6*75cl
Vegan: No
Vegetarian: No
Closure: Cork



VITICOLTORI
ROMANGIA

