

COMPONIDORI

VERNACCIA DI ORISTANO DOC

CONTINI
1898

Grapes

Vernaccia.

Production area

Lower Tirso Valley, Sinis.

Altitude

A few metres above sea level.

Climate

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

Soil type

Alluvial soil, mostly composed of clay and sand.

Vine training

Espalier planting (guyot method, spurred cordon).

Grape yield per hectare

80 quintals (vintage variation).

Vinification

Traditional method, destemmed and crushing, fermentation of 2 days with temperature-controlled 20°

Colour

Bright gold, amber nuances.

Aroma

Intense and complex, apricots and bitter oranges ending in a final of tree almond in blossom and honey notes.

Tasting Notes

Firm and warm sip, freshness and salinity in final rich of tension.

Serving temperature

10°-12°.

Pairings

Excellent with mullet roe and tasty recipes. Interesting to try with raw fish and seafood or with grilled mullet.

Harvesting

Starting at the end of September.

Formats

0.75 l.

