

# MAMAIOA WHITE

## VERMENTINO DI SARDEGNA DOC ORGANIC

### Grapes

Vermentino, certified organic grapes.

### Production area

Northern Sardinia.

### Altitude

Up to 200 metres above sea level.

### Climate

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

### Soil type

Mixed clay and chalk.

### Vine training

Counter-espalier (spurred cordon and Guyot).

### Grape yield per hectare

90 quintals.

### Vinification

Pressing, soft pressing, fermentation in stainless steel tanks at a controlled temperature (16-18°C).

### Ageing

In steel, concrete and in the bottle for a few months.

### Colour

Straw yellow with golden reflections.

### Aroma

Intense notes of yellow flowers and slightly ripe fruit, spiced and saline finish.

### Tasting Notes

Intriguing and enjoyable in the mouth, characterised by its drinkability and pleasantness, leaving a caressing finish.

### Serving temperature

10°/11°C.

### Pairings

Suitable for most fish and meat dishes, excellent with dishes baked en papillote.

### Harvesting

First half of September.

### Formats

0.75 l.

