



LIGEJA

Vintage 2018

CLASSIFICATION: Vermentino di Sardegna DOC. Dry white wine fermented and aged in oak barrels

GRAPE VARIETY: Vermentino 100%

CHARACTERISTICS:

Colour: golden-yellow and brilliant color

Aroma: typical, delicately fruity

Taste: The taste is rich and complex, full, warm and embracing with typical notes of vine variety and great persistence of flavor and light oak aftertaste.

Alcohol content: 13% vol.

Serving temperature: 12-14° C.

FOOD MATCHING: Well structured first courses, red and white meat, seafood dishes, rich, tasty shellfish, stews. PDO Sardinian pecorino.

The vinification

This wine is obtained from Vermentino grapes. After a partial fermentation in stainless steel tanks at controlled temperature, it finishes the fermentation in new French oak barrels of 500 liters, where it remains for further aging on noble lees for about 3 months. The wine ennobles its features and improve its quality aging in bottle.

Further notes on the Grape variety

The Vermentino

It is the most famous and characteristic grape variety of Sardinia. It came here from the Iberian Peninsula, passing through Corsica. In Sardinian northern area there is a great diffusion of Vermentino; more than 75% of fields are vineyards. Gradually its plantation has spread across the island. It adapts easily to different weather conditions and land varieties. It is characterized for its early maturity, good productivity, its resistance to bad weather conditions and to cryptogamic diseases. Wines obtained from Vermentino have straw yellow color with green glare. The aroma is intense and fruity, the palate is pleasantly dry with slightly bitter almond aftertaste, soft and mellow taste. Depending on the production area and on the harvest time its alcoholic content can vary from 11° to 15°.