

## VERMENTINO DI SARDEGNA DOC AMBAT

<b>Grapes</b>	Vermentino 100%
<b>Origin</b>	Sardegna
<b>Cultivation systems</b>	Spurred cordon
<b>Plant density</b>	4000 plants per hectare
<b>Yield</b>	95 of grapes per hectare
<b>Average age of vines</b>	16 years
<b>Vinification</b>	Soft pressing; cold static settling. Fermentation in stainless steel at temperature 18 °C; a small part provides a short passage in barriques with low roasting.
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	Short aging in bottle.
<b>Alcoholic content</b>	14.5 %
<b>Total acidity</b>	5.3



750ml

Ambat's grapes grow in Alghero on calcareous-clayey soil which exalts the sapid and fruity notes of Sardinia's most representative white varietal – Vermentino. Tenute Sella & Mosca's vineyards 28 and 30 most directly face north-west, the source of breezes and strong gusts of mistral bearing salt-rich moisture from the nearby sea. A rich and complex wine, it offers sensations of white flowers and exotic fruit, white almond and aniseed. A full but graceful mouthfeel, with a crisp, salty and marine, sun-kissed finish, relaxing, glistening, captivating.

