

VERMENTINO DI SARDEGNA DOC

AMBAT

Grapes	Vermentino 100%
Origin	Sardegna
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	95 of grapes per hectare
Average age of vines	16 years
Vinification	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.
Malolactic fermentation	No
Ageing	Short aging in bottle.
Alcoholic content	13.5 %
Total acidity	5.6 g/l



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.

