



Contini Vermentino di Sardegna “Pariglia”



Varietal: Vermentino

Altitude: Up to 200m

Age of Vines: 15-25 yrs

Appellation: Vermentino di Sardegna DOC

Acidity: g/l

Alcohol %: 13

Dry Extract: g/l

Soil: Volcanic origin, obsidian rich.

Tasting Notes: A Bright straw yellow wine, with an opening aroma of hints of flowers and yellow fruit while iodine aromas set the scene for a delicate close. The enveloping palate delivers a backbone of freshness, while notes of almond underscore the finish.

Pariglia is an equestrian acrobatic trick performed during the annual Sartiglia carnevale in February.

Vinification: Pressing and destemming, soft pressing, fermentation in stainless steel vats at controlled temperature (16-18 °C). In steel or glass-lined concrete for several months then several months in the bottle

Food Pairing: Grill Fish, Shrimps.

Accolades

2022 **91** pts **Vinous**



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