

## COSTAMOLINO VERMENTINO DI SARDEGNA DOC BIANCO



**CLASSIFICATION:**  
Vermentino di Sardegna DOC

**SOIL:**  
Rolling hillsides, with variable grain size and chemical-physical soil composition

**GRAPE VARIETIES:**  
Vermentino

**CLIMATE:**  
Mediterranean, mild winters, limited rainfall, very hot and windy summers.

**VINIFICATION TECHNIQUE:**  
Painstaking selection of the grapes, very light pressing with use only of first press wine.  
Cooling to 10–12°C with natural settling. Fermentation at 16–18°C for about 20 days.  
Stored at controlled temperature with brief aging on its fine lees.

**TASTING NOTES:**  
Colour: Straw yellow with light green tinges.  
Nose: Subtle, intense and delicate, with good primary and secondary aromas.  
Palate: Fresh and dry, supple, with pleasant delicate and fine feel.

**STORAGE:**  
Constant temperature 18°C, humidity 75%, controlled light, horizontal bottle.