



VINICOLA  
**CHERCHI**

*Vignaioli in Usini dal 1970*

**SARDEGNA**

# TUVAOS DOC VERMENTINO DI SARDEGNA

## VINICOLA CHERCHI



**GRAPES** 100% Vermentino

**REGION** Sardegna

**HARVEST** 10th - 20th September.

**WINEMAKING** the grapes, prevalently deriving from the homonymous vineyard, are carefully selected and once in the wine cellar, they are destemmed, crushed and then pressed in a soft way. The must ferments in steel tanks at the temperature of 17/18°C with selected autochthonous yeasts.

**TASTING NOTES** Intense pale yellow color, with greenish hues. Good intensity and persistence with floral and vegetal scents. Notes of grass, wild-flowers and tomato leaf. The acidity gives it strength and freshness; it is also warm and soft, thanks to the consistent structure. The finish is an aromatic pleasure with persistent floral notes. Due to its characteristics it can also be enjoyed a few years after the harvest.

**FOOD PAIRING** It is suitable as aperitif and also with a lot of fish dishes, mixed grilled foods, shellfish and sea food.

**AWARDS** - Medaglia d'Oro, XX Concorso Enologico Internazionale 2022Citta del Vino  
- Vitae 2023, TTT



# BILLIA DOC VERMENTINO DI SARDEGNA

## VINICOLA CHERCHI



**GRAPES** 100% Vermentino di Sardegna

**REGION** Sardegna

**HARVEST** 10th - 20th September.

**WINEMAKING** Once in the wine cellar the grapes are destalked, crushed and then pressed in a soft way. The must ferments in steel tanks at the temperature of 17-18°C, with selected autochthonous yeasts.

**TASTING NOTES** Pale yellow color, with greenish tinges. Delicate but persistent aromas, pleasantly fruity with intense floral notes that makes it particularly elegant. It's a dry wine, pleasantly fresh and mineral, with a very balanced structure.

**FOOD PAIRING** Aperitifs, shellfish, fish dishes



# FILIGHE SPUMANTE METOD CLASSICO

## VINICOLA CHERCHI



**GRAPES** 100% Vermentino

**REGION** Sardegna

**HARVEST** 10th - 20th September.

**WINEMAKING** The grapes are carefully selected and once in the wine cellar, they are destemmed, crushed and then pressed in a soft way. Fermentation with autochthons yeasts at a temperature of 17/18°C; it follows an aging period of 6 months in steel tanks. The wine is re-fermented in the bottle and it matures for 18 months.

**TASTING NOTES** The color is straw yellow, delicate and persistent perlage. Aromas of white and yellow flowers with notes of fruit are very intense and persistent. The palate is fresh, fruity and quite soft with a slight bitter aftertaste typical of Vermentino.

**FOOD PAIRING** Excellent as aperitif, goes very well with all fish dishes.  
Serve at a temperature of 8/9°C uncorking the bottle just before serving.

