



## Tuvaos

### Vermentino di Sardegna DOC

**Grapes** 100% Vermentino di Sardegna

**Region** Usini (SS), located at about 200 meters above sea-level, 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, wildflowers 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.

**Food pairing** Fish dishes, fish grilled, shellfish and sea food

**Serving temperature** 10-12° C

**Alcohol content** 13.5 % vol



## Billia DOC

### Vermentino di Sardegna

**Grapes** 100% Vermentino di Sardegna

**Region** Usini (SS) on hilly soils located at about 200 meters above sea-level

**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** The color is brilliant straw yellow with light greenish reflexes. The aroma is delicate but persistent, pleasantly fruity of apple with intense floral notes, that makes it particularly elegant. It is dry and delicate, pleasantly fresh and mineral. It has got balanced body and structure, with good taste-olfactory correspondence.

**Food pairing** Aperitifs, shellfish, fish dishes

**Serving temperature** 10-12° C

**Alcohol content** 13.5 % vol



## Filighe DOC Spumante Metodo Classico

**Grapes** 100% Vermentino

**Region** Usini (SS), located at about 200 meters above sea-level, Sardegna

**Harvest** 50% in the 2nd week of August; 50% 1st or 2nd week of 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** Aperitif, fish dishes

**Serving temperature** 8-9° C

**Alcohol content** 13.00 % vol