



NURAGHE CRABIONI®

CRABIONI

VERMENTINO DI SARDEGNA

DOC

Straw yellow color with greenish brushstrokes, intense aroma with sweet exotic fruit notes, shades of magnolia, elderberry and almond kernels. A dry wine, it opens with an agreeable sensation of well balanced freshness, the mellowing, with a long, clean finish. The mouth feel is mellow but lively due to its well balanced acidity.

A classical match for fish, ideal for dishes such as grilled prawns and sea bass: not to mention fish soups. Mediterranean style baked fish. Excellent as an aperitif.



CLASSIFICATION

D.O.C. Controlled Origin Of Denomination
Vermentino di Sardegna
White Wine

BLEND

100% Vermentino.

GRAPES

Vermentino, historical, autochthonous Sardinian variety.

AREA OF PRODUCTION

Sorso, Province of Sassari

THE VINEYARD

In the Tresmontes locality, 70 m above sea level, well ventilated.
Density per hectare: 6250 grapevines – yield 75 quintals

TYPES OF TRAINING

Vertical trellis with simple Guyot pruning.

TYPES OF SOIL

From sandy to sandy-clayish, chalky and chalky-clayish.

VINIFICATION

The grapes are hand harvested after their level of ripeness on the vine is checked. The grapes are pressed. Destemmed and chilled to 12° C. Soft pressed. The wine then undergoes a long rest on the yeast, which is periodically resettled, until it is bottled.

Serving temperature: 8° - 10° C

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