



NURAGHE CRABIONI®

# KANIMARI

## VERMENTINO DI SARDEGNA DOC

Brilliant straw yellow color with greenish lights.

Intense and continuous aroma, notes of pear and lime tree, it is enriched by citrus and vegetable fragrances. Kanimari is a fresh, dry wine, with a distinct acid perception, initially unveiling the citrus fragrance.

A warm, tasty, elegance wine, with a lengthy taste and smell persistence.

A classical fish wine, ideal for grilled sea food and fish; but also with fish soups, and Mediterranean style baked fish. Excellent 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 clayish, chalky and chalky-clayish.

### VINIFICATION

The grape are hand harvested after their level of ripeness on the vine is checked. The grape are pressed. Destemmed and chilled to 12° C. Soft pressed. The free-run must obtained, after a first decanted is fermented at 18° C. The wine then undergoes a long rest on the yeast, until bottling.

Serving temperature: 8°-10° C

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