



NURAGHE CRABIONI®

SUSSINKU ROMANGIA BIANCO IGT

Bright yellow colour with a hint of green, 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, when mellowing, whit a long clean finish. The mouth feel 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.



CLASSIFICATION

Romangia Bianco
Indicazione Geografica Tipica
White Wine

BLEND

100% Vermentino.

GRAPES

Vermentino 100%, historical, autochthonous Sardinian variety.

AREA OF PRODUCTION

Sorso, Province of Sassari.

THE VINEYARD

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

TYPE OF TRAINING

Vertical trellis with simple Guyot pruning.

TYPE OF SOIL

From sandy to sandy-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 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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