



These wines fully express the two faces of Sardinia:

the traditional one which is persistently tied to the land and the second one which is radiant and Mediterranean.

A philosophy based on coherent and dynamic choices along with a constant and careful selection of the grapes have made it possible to produce top-level wines which represent the most refined taste of the Mediterranean culture.



VERMENTINO DI SARDEGNA

REGISTERED DESIGNATION OF ORIGIN

Production area: Sardegna

Vine variety: Vermentino

Alcoholic strength: 11,5% vol

Features: colour: pale straw yellow;

scent: peculiar, delicate and pleasant;

taste: fresh, with a bitterish aftertaste.

Gastronomical matches: delicious if served with typical regional appetizers, light main courses or as aperitif.

Serving temperature: 8°-10°C.

Nuraghe Supramonte

DALLA TRADIZIONE SARDA

