



AZIENDA VITIVINICOLA
Binzamanna

ARES 2020

COUNTRY: Italy.

CLASSIFICATION: Vermentino di Sardegna DOC.

GRAPES VARIETIES: 100% Vermentino.

TYPE: White Wine.

ALCOHOL CONTENT: 14.5% by vol.

EAN CODE: 8 052740 710017

VINIFICATION: Ares Vermentino di Sardegna DOC is obtained from vermentino grapes. These grapes come from vineyards situated in "Anglona", area between Gallura, Sassari and Alghero. This area, characterized by limestone soils and at 300 meters above sea level, gives the wine a fresh taste and a good aroma. It is a medium bodied wine. The grapes are collected manually and sent to vinification in a few hours. Pressing is done at 7-8 °C; during fermentation the temperature is never higher than 16.5 °C. At the end of alcoholic fermentation, the wine rests on dregs for a few days through daily pumping over. After the racking process, wine ages for a minimum period of 4 weeks.

THE VERMENTINO GRAPE: It is the most famous and characteristic grape variety of Sardinia. It came here from the Iberian Peninsula, passing through Corsica. In the Sardinian northern area there is a great diffusion of Vermentino; more than 75% of the fields are vineyards. Gradually its plantation has spread across the island. It adapts easily to different weather conditions and land varieties. It is characterized for its early maturity, good productivity, its resistance to bad weather conditions and to cryptogamic diseases. Wines obtained from Vermentino have straw yellow color with green glare. The aroma is intense and fruity, the palate is pleasantly dry with slightly bitter almond aftertaste, soft and mellow taste. Depending on the production area and on the harvest time its alcoholic content can vary from 11% to 15%.

TASTING NOTES: Pale straw yellow color, white flower and ripe fruit fragrance, round and mellow with a taste of almond at the end, balance very well with the natural minerality of the grape varietal.

FOOD PAIRING: Starters, fish-based dishes, mild PDO Sardinian pecorino cheese. Perfect as aperitif.

SERVING TEMPERATURE: 10-12 °C.

