



## VERMENTINO DI SARDEGNA MANZANILE

Sardegna, Italy

Gabbas



<http://www.gabbas.it/>

### Method & Production

The Vermentino grapes are fermented in steel vats at a controlled temperature of 26 ° C for about 15 days; the wine is aged in steel tank and bottle for about 5 months.

### Tasting Notes

An elegant nose; floral, citrus notes and almond. Smooth and well rounded with zesty acidity and lovely minerality. A nice long finish with a lingering taste almond.

### Food Matching

Soft white cheeses such as Ricotta, Buffalo Mozzarella, goats cheese and Feta

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
GB0124	Vermentino di Sardegna Manzanile	Vermentino	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No