VERMENTINO DI SARDEGNA MANZANILE

VEGAN

Sardinia, 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
White Wine										
GB0124	Vermentino di Sardegna Manzanile	Vermentino	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No