



CANTINA SANTA MARIA LA PALMA ARAGOSTA SPUMANTE

Region	Soil	Elevation	Alcohol
Sardinia	Aluvial Sand, Limestone	100-175 Meters	11-12%

Vineyard Selected vineyards surround Alghero

Grape Varieties Vermentino

Vinification Aragosta Brut is a Spumante obtained from Vermentino grapes. It is made using the Charmat method. The selected vineyards, are located in the oldest area around Santa Maria la Palma.

Age of Vines 10-35 years

Tasting Notes Dead straw-yellow with a fine and persistent perlage. Intense and flowery perfume with hints of white pulp fruits and with a pleasant smell of bread crumb. It results fresh, elegant with an ending long and persistent flavour.



M•S WALKER
SINCE 1933

AGI PORTFOLIO | NOVEMBER 2021