



**CANTINA SANTA MARIA LA PALMA
ARAGOSTA VERMENTINO DI SARDEGNA
D.O.C**

Region	Soil	Elevation	Alcohol
Sardinia	Aluvial Sand, Limestone	100-175 Meters	12-13%

Vineyard Selected vineyards surround Alghero

Grape Varieties Vermentino di Sardegna D.O.C.

Vinification The lobster is the symbol of Alghero cuisine. It finds in this white wine, obtained from Sardinian Vermentino grapes, its ideal match. It is left 15 days fermenting in stainless steel containers at controlled temperature. Ageing is done in bottle for 30 days.

Age of Vines 10-35 years

Tasting Notes Straw-yellow with light greenish glares. Winey, balanced but well expressed with a fresh fragrance which remembers a grown apple. It is dry without asperity, fresh and slightly lively, really harmonic with a vast and persistent almond flavor.

Reviews **Wine Spectator: Top 100 Best Value**

M•S WALKER
SINCE 1933

AGI PORTFOLIO | NOVEMBER 2021