



CANTINA SANTA MARIA LA PALMA AKÉNTA CUVÉE 71

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

Vineyard Best selected parcels with direct sea exposure on limestone soils primarily North of Alghero

Grape Varieties Vermentino di Sardegna D.O.C.

Vinification Wine obtained from Vermentino Alghero D.O.C grapes: After the harvesting, the must is left fermenting in stainless steel containers at approximately 15°C. Aging is done in two steps: in the first month, it is left on the lees and at a later time it's stored in stainless steel container, after it is stored in bottle for another 1 month.

Age of Vines 25-30 years

Tasting Notes Straw-yellow with greenish reflexes. It has a winery smell, balanced, but well expressed with a fresh aroma that resembles ripe apple. It has a dry, fresh and slightly fizz taste as well as an almond aftertaste. It pairs perfectly with both simple and complex meals as starters, fish or seafood.

Reviews N/A