



CANTINA SANTA MARIA LA PALMA AKÉNTA EXTRA BRUT

Region	Soil	Elevation	Alcohol
Sardinia	Aluvial Sand, Limestone	100–175 Meters	12.5%

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

Grape Varieties Vermentino

Vinification A careful selection of grapes Vermentino di Sardegna DOC, carefully hand-picked and converted to sparkling wine in an autoclave according to the Charmat method, and aged for six months on the yeasts. Through this process the yeast enhances fragrant aromas and allows the formation of a fine and persistent perlage.

Age of Vines 25-30 years

Tasting Notes Pale straw-yellow in color with hints of green. On the nose, intense and fruity yet reminiscent of fresh yellow and white flowers with a light suggestion of crusty bread. Well-balanced and structured on the palate with fresh, smooth flavors.

Reviews N/A