

Costamolino Vermentino di Sardegna DOC

ARGIOLAS
L'ARTE, LA VIGNA, IL VINO

Origin

Country	Italy
Wine Region	Sardinia, Vermentino di Sardegna DOC
Winery	Argiolas

Technical Data

Grape Varieties	Vermentino
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical cork

Vinification	Painstaking selection of the grapes, very light pressing with use of only first press wine. Cooling to 10-12°C with natural settling. Fermentation at 16-18°C for about 20 days.
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Ageing	Brief aging on its fine lees, followed by 1-3 months in the bottle.
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Description

In Brief	Costamolino is an emblematic Vermentino for Sardinia where the variety finds its most popular home in Italy. It is now a must to have a Vermentino on any quality wine list and this is one of the best options with an extraordinary quality-price ratio by Sardinia's family-owned winery Argiolas.
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Tasting notes	Colour: straw yellow with light green tinges. Nose: subtle, intense and delicate, with good primary and secondary aromas. Palate: fresh and dry, sapid, with pleasant delicate and fine feel.
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Food Pairing	Seafood starters, fregola (small balls of semolina) with crustaceans, fish stews, bass with artichokes, soft-textured medium matured cheeses.
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Notes

