

Meri 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	750 ml
Closure	Technical cork

Vinification

All the initial operations, soft pressing and natural decantation, take place at a constant temperature of 10- 12 °C in an oxygen-free environment, in order to preserve the must from oxidation. Fermentation takes place at a controlled temperature of 16-17 °C and lasts around 15-20 days.

Ageing	Short time in bottles before release.
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Description

In Brief

The name “Meri” for locals refers to the time in the afternoon when people would finish their work and head home or a restaurant for a glass of wine. It is the not only the right time to open a bottle of wine but also the right bottle of wine – Meri Vermentino di Sardegna. Cheers!

Tasting notes

Soft straw-yellow with greenish tinges. Intense primary aroma with predominant notes of citrus and fresh fruit. Lively, very fresh and tasty, balanced, delicate and fine.

Food Pairing

Seafood starters, fregola (small balls of semolina) with crustaceans, fish stews, bass with artichokes, soft-textured medium matured cheeses.

Notes

