



- Denomination:** DOCG
- Grape varieties:** 100% Vermentino
- Growing area:** At 1000-1200 feet above sea level.
Single vineyard, Muros.
- Soil:** sandy with granite rocks
- Harvest:** by hand at the end of September
- Vinification:** Fermentation in stainless steel with controlled temperature of 55-58 F. for about 15 days.
- Tasting notes:** A Golden yellow color. A round, supple entry leads to a dry-yet-fruity medium body of tangy apple, nectarine, sweet herb, and mineral flavors. Great acidity and tart fruit flavors will do wonders at the table, pair with scallops and sea food.

