

U TABARKA®

Name: Giancu

Denomination: Vermentino di Sardegna DOC

Variety: 100% Vermentino in purity

Number of bottles produced: 4000 bottles

Production area: Carloforte

Yield for hectare: 100 quintals for hectare

Aging: 6 months in stainless steel tanks at controlled temperature

Color: Bright straw yellow with greenish reflections

On the nose: fresh and inviting, aromas of fresh fruit, citrus and white flowers

In the mouth: sapid, fresh, elegant and persistent, with good structure and pleasantness

Pairings: It goes well with preparations based on fish, shellfish, white meats, fresh cheeses and summer salads. Also excellent on its own as an aperitif.

Alcoholic strength: 13%

