"Ugone III" Vermentino di Gallura (glass)

Cantina della Vernaccia · 2023



REGION	Sardegna · Gallura
APPELLATION	DOCG
GRAPE	Vermentino
TYPE	White
ALCOHOL	14.0%
BOTTLE	150 ml

TASTING NOTES

After Work Chill – Family Dinner Sardegna Vermentino Floral. Stone Fruits Persistent & Structured. Medium Body.

FOOD PAIRINGS

Grilled branzino, Oysters, Spaghetti alle vongole

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Embark on a sensory voyage to Sardegna Island with our distinguished white wine. This wine is infused with the essence of the island’s light sea breeze and coastal character. It showcases a luminous straw yellow color, highlighted by delicate green hues. These shades evoke the pristine landscapes and natural beauty of Sardegna. The bouquet is vibrant and inviting. You will notice fresh fruity and floral aromas that awaken the senses. Notes of citrus, white flowers, and orchard fruits mingle gracefully. On the palate, this wine reveals a dry, fresh, and sapid character. It perfectly captures the essence of Sardegna’s unique volcanic and coastal terroir. The taste is balanced with bright acidity and a persistent, well-structured profile that lingers long after each sip. This Sardinian white wine pairs exceptionally well with a variety of seafood dishes. It shines alongside shellfish such as grilled shrimp and seared scallops. It also pairs beautifully with classic Mediterranean pasta dishes like spaghetti alle vongole. The wine’s crispness and minerality enhance the flavors of grilled vegetables and fresh goat cheeses as well. These pairings highlight the wine’s coastal freshness and its subtle mineral-driven complexity. To fully enjoy the nuanced flavors and aromas, serve this wine chilled between 46–50°F.