

Vernaccia di Oristano DOC 2006

Francesco Atzori
Sardinia, Italy



Grapes: Vernaccia (100%)

Profile: This is a golden color wine with an amber hue, which becomes even richer as it ages. The bouquet is intense and persistent, delicate and floral with a clear hint of almonds and a scent of toasted hazelnuts as the wine matures. Distinct notes of sea salt and a surprising acidity round out the finish.

Pairing: Hard cheese, Jamon, Sardines, Anchovies, Olives, Mushrooms, Pork Rilletes
Cuisines: Spanish, Italian, Mexican

Farming: Non-certified organic farming. Manual harvesting.

Alc: 15.1%

Sulfur: 45 ppm at bottling, 3 ppm free

Vineyard Age: 25–60 years

Production Size: 800 cases



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