



750ml



100% Vermentino



Serve as
10° - 12°C

CUCAIONE

Distinct and territorial

Classification: Vermentino di Gallura DOCG Superiore

Grape varieties: Vermentino 100%

Alcohol content: 13.5% vol.

Serving temperature: 10 – 12 °C

Vermentino di Gallura in its most authentic and faithful expression to the territory. Cucaione fully embodies the characteristics of this grape variety, vinified in purity from grapes selected in the vineyard and expresses the typical Gallura character in which minerality is combined with the aromas of the Mediterranean scrub.

In the glass, its deep straw yellow color is enlivened by the greenish reflections typical of the youth of this wine, to be drunk both in the vintage and after 1 or 2 years in the bottle.

The olfactory bouquet is characterized by hints of aromatic herbs such as sage, fresh oregano, Greek basil and thyme. This is followed by pungent notes of jasmine that combine with citrus notes and nuances of ripe and fragrant white fruit such as pear and apple. A fine and elegant nose that denotes a noteworthy complexity.

On the palate, this Vermentino reveals itself to be agile and dynamic with a dry sip, marked by a strong flavor and a freshness that, in the second instance, verticalizes the drink. The softness given by the glycerine component is good, giving enveloping and fullness.

Elegant and persistent finish with a long fresh-savory trail that cleans the mouth and prepares it for the next taste.

With this Vermentino di Gallura Superiore every dish is enhanced: from first courses based on fish and shellfish, to baked fish such as snapper, from fine grilled white meats, to sashimi.

