

ANDARAS

VERMENTINO DI SARDEGNA

TECHNICAL DATA

Grape variety: 100% Vermentino

Soils: Calcareous soils with clay fractions

Altitude: Hilly vineyards at 180 m above sea level

Training system: Guyot

Harvest: Hand-picked in the second week of september

Vinification: Stainless steel with temperature control

Yeald per ectar: 70 tons/ ha

Grape-to-wine yeald: 45 hl/ha

VINTAGE DATA

Bottles produced: 2.000

Alcohol: 14,5% vol.

VINTAGE 2025

An unexpectedly warm vintage despite an early harvest in the second week of September. The high sugar concentration in the grapes resulted in a ripe and generous Vermentino, with a notable alcohol level of 14,5%. A rich and enveloping white wine, showing depth and structure, where the pronounced alcohol is well balanced by intensity of flavor and overall harmony. The vintage expresses a broad and mature profile, with a full-bodied character supported by freshness and balance.

FOOD PAIRING

Aperitifs - Fried seafood

Fish-based dishes

Spaghetti with clams

Fresh cheeses

