

Laudisio's Wine of the Week

Vermentino di Sardegna 2007 DOC Costamolino Argiolas

Pronunciation: Vair-mayn-tee-noh dee Sahr-dain-yah
Coh-stah-moh-lee-noh Ahr-jio-lahs

Region: The island region of Sardegna.

Grape(s): Vermentino 90% Other Native White Varieties 10%

Vinification and Ageing: Harvesting is carried out exclusively by hand and very early in the morning to avoid the very hot climate of Sardegna at harvest time. Light pressing and use of first pressed juice only. Partial malo-lactic fermentation. Stainless steel.

Weight of the Wine: Medium to Medium Full Body.

Tasting Notes: Pretty straw yellow color with greenish refractions. Lovely focused aromas of citrus - lemon, orange & pineapple. Explosive flavors - pineapple & citrus with a luscious, rich, creamy core.

Food: Good with medium bodied seafood and chicken dishes. Try it with our Spaghetтини with Clams and Mussels, Chicken Piccata or our fabulous Zuppa di Pesce.

Winery Profile: Repeatedly in wine publications best value list. Over the years, the Argiolas family has strongly insisted on its native Sardinian vines, - focusing on the indigenous white varietals Nuragus and Vermentino and the red varietals Cannonau, Monica, Carignano and Bovale Sardo. Giacomo Tachis, father of prestigious Italian wines such as - Sassicaia, Tignanello and Solaia, has been instrumental in placing Argiolas on the quality map. Like the Argiolas family, Tachis has a true passion for the island's native varietals.

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