

# BILLIA

## VERMENTINO DI SARDEGNA

*Denominazione di Origine Controllata*

VINICOLA  
**CHERCHI**  
*Vignaioli in Usini dal 1970*



This wine is a tribute to the founder of the winery, Billia Cherchi. From Vermentino grapes we make a fresh wine, pleasantly fruity and with intense floral notes. As an aperitif or paired with soups, white meat and fish.

**Designation:** still white.

**Grapevine:** Vermentino 100%.

**Production area:** hilly soils located at about 200 meters above sea-level.

**Soil composition:** wood calcareous structure associated to clayey fractions.

**Training system:** vertical shoot positioning. The pruning system is Guyot.

**Productivity in grape - wine:** nearly 90 q/ha - nearly 60 hl/ha.

**Harvest time:** 10<sup>th</sup> - 20<sup>th</sup> September.

**Wine-making:** once in the wine cellar the grapes are destalked, crushed and then pressed in a soft way. The must ferments in steel tanks at the temperature of 17-18°C, with selected autochthonous yeasts.

**Organoleptical characteristics:** the colour is brilliant straw yellow with light greenish reflexes. The aroma is delicate but persistent, pleasantly fruity of apple with intense floral notes, that makes it particularly elegant. It is dry and delicate, pleasantly fresh and mineral. It has got balanced body and structure, with good taste-olfactory correspondence. Ready to drink.

**Combining and service:** Excellent as aperitif and with fish dishes. It is particularly suitable with shellfishes, delicate appetizers, first dishes with light seasonings and boiled fishes or delicate meat roasts. It is recommended to serve at the temperature of 10/12°C, uncorking the bottle just before pouring it.

**Gradation:** 13,5% vol.



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