



Li Junchi

Vermentino di Sardegna Spumante
 Denominazione di Origine Controllata

Extra Dry sparkling wine from end-August harvest of Vermentino grapes. The sparkling process applies the Charmat method with grape sugars, resulting in an extraordinary fine bubble Mediterranean foam. Its golden hue preludes to floral hints of acacia and wisteria. A fresh mix of citrus and delicate peach fruits notes emerge. The palate has plenty of Mediterranean scrub and saline flavours of sea and sand. The slightly bitter aftertaste of Vermentino enhances its pleasantness. Li Junchi sparkling wine is the ideal aperitif; it marches divinely with charcuterie, curd cheese and petit fours.

Designation	Vermentino di Sardegna DOC Sparkling Wine
Grapes	100% Vermentino grape
Area of production	Badesi, vineyards are located close to the sea
Training Method	guyot
Soil type	predominantly sandy
Yield	max 70 q/Ha
Harvesting period	last decade of August
Pressing	soft pressing with pneumatic press
Sparkling Process	charmat method
Colour	gold light yellow
Bouquet	floral and fruity
Flavour	fresh and smooth, has a delicate fruity note
Pairings	excellent as an aperitif, it also matches with charcuterie, curd cheese and petit fours
Serving	serve at a temperature of 6°C

