



ALINOS

VERMENTINO DI SARDEGNA DOC

straw color with greenish reflections, typically aromatic scent fine and elegant, balanced flavor, soft, good structure. Should be stored in a cool cellar, constant temperature, dark, noise and odors. Ideal as an aperitif or with fish. Exceptional with shellfish. The wine must be served at a temperature of about 10-12° C.

ORIGIN: Sardegna Gallura

VINIFICATION: In white with soft pressing, fermentation

ALCOHOL: 13% Vol.

ACIDITY: 5,2 g/l

RESIDUAL SUGAR: 3 g/l



Capacità-Capacity	0,75 lt	Casse/Pallet-Cases/Pallet	95
Unità-Cassa-Unit	6	Casse/Strato-Cases/Layer	19
Peso Cassa-Weight Casse	7,8 kg	Strati/Pallet-Layers/Pallet	5
Dimensione Cassa-Case Dimension		Altezza Pallet-Pallets Height	170 cm
		Tipo Pallet-Type of Pallet	EPAL
Base-Length	25 cm	Barcode	
Profondità-Width	16,5 cm		
Altezza-Height	30cm		