

Poderi Parpinello 'Sessantaquattro', Sardinia, Vermentino 2018



A complex and aromatic wine displaying white pepper, green apple and pineapple fruits, beautifully fresh and vibrant.

Producer Note

The Parpinello family has run this 15 hectare estate and winery with dedication and passion for three generations. Giampaolo Parpinello and his son Paolo strive to reflect the Sardinian terroir and reveal the typicity of the wines. The vineyard is situated on a gentle slope between Alghero and Sassari in the north west of the island. In order to reflect this typicity, modern winemaking technology is successfully combined with traditional farming methods, resulting in high quality wines with intense aromas and flavours.

Vintage

The 2018 vintage experienced fresh and rainy weather for the first half of the season, which helped to restore the water reserves in the vineyard soils. In July the weather turned warmer, with sunny and dry conditions throughout the ripening period; allowing the vines to reach good maturity. This warmer weather continued throughout the harvest period.

Vineyard

"Sixty-four" is the year in which Giampaolo Parpinello started his career as an oenologist in Sardinia. This wine commemorates his first 50 years of dedication and passion for vines and wines. Vermentino is the main white grape cultivated in Sardinia. It is presumed to have Spanish origins, but has found its ideal setting in the North of Sardinia, grown in the soils of calcareous marne, conglomerate sandstone. Pruning and harvesting are manual, with the careful selection of grape clusters.

Winemaking

The grapes were carefully selected, to ensure the highest quality. A long pre-fermentation maceration took place at low temperatures, followed by cool fermentation which lasted for 15 days. Vinification took place in stainless steel tanks to preserve the characteristics of the Vermentino variety and the terroir, with four months' ageing on the lees to impart texture and complexity.

Tasting Note

Fine and elegant with citrus and tropical fruit aromas, through to a vibrant palate of green and lime fruits, which is beautifully fresh and balanced. Dry, with a pleasing note of bitter almonds on the long, sublime finish.

Grape

Vermentino 100%



Winemaker:	Paolo Parpinello
Region:	Sardinia
Sub region:	Vermentino di Sardegna
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5285518A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam