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## CHESSA VERMENTINO DI SARDEGNA

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**Region:** Sardegnna, Italy  
**Appellation:** Vermentino di Sardegna DOC  
**Grapes:** 100% Vermentino  
**Farming:** IPM  
**Age of vines:** Planted between 2000 and 2005  
**Altitude, Aspect & Soil Type:** 250 M, Mixed, limestone  
**Typical Harvest Time:** End of September - mid October  
**Maceration & Fermentation:** Low temperature fermentation in stainless steel with selected yeasts  
**Aging:** 5 months in stainless steel, on the lees  
**Finishing:** 0.45 micron filtration and cold stabilized  
**Production:** 28,000 bottles annually

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### Notes from Oliver:

Giovanna Chessa's small, family-owned estate is in the north-west corner of the island of Sardinia, near the city of Sassari. Family owned and operated, the Chessa family has been working the estate for just over 60 years. Giovanna's winemaking style is elegant, transparent and expressive, and the wines are clean but full of character, made entirely of indigenous varieties.

Pale yellow in color, this 100% Vermentino shows aromas and flavors of lemon-peel, flowers and 'macchia,' the smell of the wild herbs that surround the limestone-rich vineyards. Fresh acidity makes this a very versatile food wine (a natural choice with seafood), and I love it as a dry aperitif too.