

Vermentino is an obscure grape variety best known for growing in Northern Sardinia in the province of Olbia Tempio, where it is believed to have been in cultivation since the 14th century. We are lucky to have found it growing here in the Sierra Foothills.

Aromatics: Pear, honey, minerality, lime curd

Flavor Profile & Palate: Mineral, almond, pine nut, lemon. Light body.

Food Pairing: Chicken or fish tacos, halibut, planked salmon, crab cakes, grilled octopus, fennel-spiced pork sausages, prosciutto-wrapped melons, fettucini with clam sauce

Cheese Pairings: Ricotta, buffalo mozzarella, goat cheese, pecorino, feta

100% Vermentino, Indian Rock Vineyard

Grown at 2,100 feet

Harvest Dates ~ 10/7/2016

Alcohol ~ 13.2%

Total Production ~ 56 cases

\$24.00 Per Bottle

Via Romano Vineyards

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