



STILE DI VITA



BULLITA

VERMENTINO
DI SARDEGNA
DOC

1000 ml e 11% vol

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DOC

(Controlled Designation of Origin)

BULLITA is a lifestyle.

It stands for a wild and untamed style, encompassing the sea, powerful waves, sandy beaches, rocky formations, peaceful ponds, and the cherished flora and fauna nurtured by an ancient and timeless land. The distinctive scents and flavours of this land gracefully permeate our wine, expertly combining delicate floral and fruity notes that result in a strong and lasting taste. This remarkable blend evokes the robust flavours reminiscent of the Mediterranean vibrant regions.

Grape variety: 100% Vermentino from Sardinia.

The most widespread white grape variety in Sardinia, it thrives in cool areas close to the sea. Here, it finds an ideal terroir to fully express its characteristics and create equally distinctive wines that reflect the region.

Soil: Medium texture, basically sandy.

Vineyard extension: 10 Ha.

Training form: Espalier, Guyot.

Fertilisers: Natural organic manure type, green manure every other year.

Pesticides: Traditional; sulphur and verdigris.

Weeding: Mechanic only.

Fermentation: Vinification in white.

The clear must ferments at controlled temperatures around 15°C for about 20 days.

Refinement: It refines for a month on its noblest lees, acquiring greater intensity of aromas and structure.

Description: Brilliant straw yellow wine, the nose recalls fruity and floral scents; on the palate the wine is dry, soft and fresh.

It has a good body but above all a good acidity which makes it very drinkable.

Pairings: Aperitifs, fish appetisers, grilled sea bream.

Alcohol content: 13.5 % vol.



PRODOTTO
IN **ITALIA**
PRODUCT OF ITALY

SARDEGNA
SARDINIA

Service
temperature



T. 8/10° C.



BULLITA
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