



AYAMA
South Africa

VERMENTINO MCC – MÈTHODE CAP CLASSIQUE



ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>Middle January by hand – 18 belling</i>
GRAPE VARIETY	<i>100% Vermentino from our vineyards</i>
SOIL TYPE	<i>Paardeberg Mountain sandstone, granite and shale</i>
VINIFICATION	<i>First alcoholic fermentation in steel at controlled temperature. The second fermentation takes place in the bottle and the wine remains on the lees for at least 12 months before disgorging</i>
SERVING SUGGESTIONS	<i>It is delicious paired with a whole range of dishes for hosting festivities: oysters, ceviche, sushi, or grilled shrimp</i>
TASTING NOTES	<i>The colour is straw yellow and the perlage is fine and persistent. The aromas of white and yellow flowers with notes of fruit are very intense and long. On the palate it is fresh, savory and quite soft with a light bitterish aftertaste typical of Vermentino</i>



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