ARMIT WINES

2024 Samas

Agricola Punica, Sardinia, Italy

Product details

Vintage:	2024	**Drinking:**	
Producer:	Agricola Punica	**Alcohol:**	13.00%
Region:	Sardinia	**Variety:**	Vermentino
Country:	Italy		

VE Vegan Friendly

Tasting notes

Vivid yellow straw colour with soft greenish hints, the typical bouquet of tropical fruit and citrus notes with a distinguish Mediterranean flavour, such as the sage fragrancy. On the palate this wine is silky and well balanced, with good mineral and freshness notes. To be stored at medium-low temperatures on the range of 13-15 °C and to be served a bit cooler (around 9-12 °C, depending on the season).

About the producer

Agricola Punica is based in the dramatic hills of southern Sardinia. The project was created as a collaboration between the Sardinian Santadi family; Dr Giacomo Tachis, the oenologist considered the architect of the Super-Tuscan movement; and the Marchese Incisa Della Rocchetta, winemaker of Sassicaia. In the words of Antonio Galloni: “how’s that for an all-star team?” The purple capsule and round logo of Barrua is a subtle nod to these illustrious origins, while the name Agricola Punica references the ancient Punic civilisation – whose ruins are found across Sardinia.