



AYAMA
South Africa

VERMENTINO

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Vermentino from our vineyards</i>
SOIL TYPE	<i>Paardeberg Mountain sandstone, granite and shale</i>
VINIFICATION	<i>After soft pressing of the bunches, fermentation takes place in stainless steel tanks at low temperatures, to preserve the aromatics of the fruit. Bottled early to keep all its freshness</i>
SERVING SUGGESTIONS	<i>It is excellent as aperitif and perfect to accompany raw fish dishes, fried seafood and shellfish</i>
TASTING NOTES	<i>Limpid straw-yellow colour. The nose is intense and recalls white peaches and apricots, with notes of exotic fruits. The taste is dry with a persistent minerality. Velvet on the palate, with good freshness. The final is clean and persistent</i>

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