

# MOGORO LE GIARE

'VUR-MEN-TINO'



## White Wine | Vermentino | Sardinia, Italy | DOC

Le Giare, translating to 'the jars', is a light bodied white wine that is very similar to Sauvignon Blanc. Almost half of all Vermentino is made on the island of Sardinia. It loves the warm climate and does well on less fertile soils and high elevations, which is why it has the perfect home on this hilly Mediterranean island. The vineyards are located predominantly in the center of the island which have existed since the Roman Empire. The island is also home to some of Europe's most beautiful white beaches and clear turquoise waters.

Vermentino is a great wine to match with medium weight dishes that have rich herbs and spices. Suggested pairings: fish tacos, salmon, crab cakes, seafood, fennel-spiced pork sausage, prosciutto-wrapped melons, spinach and artichoke dishes, ricotta ravioli, arugula salad, quiche, hummus, mozzarella, goat cheese, feta, and pesto.

Mogoro was founded in 1956 and prides itself on using unique varietals that are strongly linked to the traditions of Sardinia.



### FLAVORS

LIME-GRAPEFRUIT-GREEN APPLE-  
ALMOND-DAFFODIL

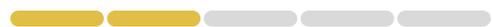
### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



Enjoy right  
away



50°



Now