

LUPUS IN FABULA

VERMENTINO DI
GALLURA SUPERIORE DOCG

AWAITED AND UNEXPECTED

A gift of nature enhanced and enriched by passion
Expected, refined and imagined
Generous in scents and flavours
Pure, through the attention at the production stage
Astonishing in the balanced synthesis of taste

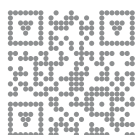


TENUTE ÓLBIOS®



LUPUS — IN — FABULA

VERMENTINO DI
GALLURA DOCG



A Vermentino, single grape variety, with intense perfumes, full taste and long persistence in the mouth and nose. A fruity aroma where black cherry and ripe orange zest stand out, then finishing with the typical slightly bitter taste of Vermentino wines.

Grape Variety

Vermentino 100%.

Designation

Still white.

Denomination of Origin

DOCG Superiore

Soil Type

Predominantly sandy derived from decaying granite.

Training system

Espalier.

Harvest time

Second decade of September.

Harvesting Technique

Hand-harvested in small boxes.

Vinification

The grapes are pressed without prior destemming. After that the must is clarified through settling and it ferments at controlled temperature in stainless steel tanks.

Ageing

After the fermentation, the wine is aged sur lie for 8 months.

Tasting Notes

Straw-yellow colour with greenish reflections.

Elegant and refined bouquet, ample, long-lasting, floral and sweet fruit with an evident mineral note, hints of black cherry, wild pear and Mediterranean bush.

Ample and rich taste with good acidic balance. Good structure, fruity aftertaste, mineral and persistent.

Pairing Suggestion

Accompanies with harmony any dish made with fish or white meat.

Serving temperature

Serve at 10 ° C.

Corking

Crystal stopper.



TENUTE ÓLBIOS®

Tenute Olbios s.a.r.l.

Via Loiri, 83 - Loc. Venafiorita 07026 Olbia (OT - Italia)

Telephone and fax +39 0789/641003 | www.tenuteolbios.com | info@tenuteolbios.com