

# Lupus in Fabula

## Vermentino di Gallura Superiore Docg

### **Grape Variety**

100% Vermentino

### **Denomination of Origin**

DOCG Vermentino di Gallura Superiore

### **Designation**

Stil white

### **Soil Type**

Predominantly sandy derived from decaying granite with a light clayish layer

### **Training System**

Espalier

### **Harvest Time**

First decade of September

### **Harvesting Technique**

Hand-harvested in small boxes

### **Vinification**

The grapes are soft and vacuum pressed without prior destemming. The must is then clarified through settling and it slowly ferments at cold-controlled temperature in stainless steel tanks.

### **Ageing**

After the fermentation, the wine is aged sur lie (on the yeast) for minimum 8 months.

### **Bottle Stopper**

Crystal

### **Alcohol Content**

14% vol.

### **Serving Temperature**

Serve at 8-10°

### **Tasting Notes**

Straw-yellow color. Elegant and refined bouquet, full flavor and a long persistence on the nose as well as on the palate. Notes of white pulp fruit, pear, peach and flowers typical of the Mediterranean bush, hawthorn and wild pear. There are hints of orange peel and grapefruit. The finish is long and persistent, almondy with mineral notes.

