

# Lupus in Fabula Vendemmia Tardiva Vermentino di Gallura Docg

**Grape Variety**

100% Vermentino

**Denomination of Origin**

DOCG Vermentino di Gallura Vendemmia Tardiva

**Designation**

Stil white

**Soil Type**

Predominantly sandy derived from decaying granite with a light clayish layer

**Training System**

Espalier

**Harvest Time**

End of September beginning of October

**Harvesting Technique**

Hand-harvested in small boxes

**Vinification**

After a soft vacuum pressing of the grapes, the must is cryomacerated and fermented at a controlled temperature in steel tanks.

**Ageing**

The unfiltered wine was aged for 14 months in steel in complete contact with the yeasts and grape pulp microparticles.

**Bottle Stopper**

Crystal

**Alcohol Content**

15% vol.

**Serving Temperature**

Serve at 8-10°

**Tasting Notes**

Lupus in Fabula Late Harvest expresses the warmth and the richness of perfumes of autumn. It brings notes of pear compote, citrus and “corbezzolo” honey, almond. Dry and warm, it closes with a savory finish that adds up to the full and enveloping sip.