

# In Vino Veritas

## Vermentino di Gallura Docg

**Grape Variety**

100% Vermentino

**Denominazione**

DOCG Vermentino di Gallura

**Designation**

Stil white

**Soil Type**

Predominantly sandy derived from decaying granite with a light clayish layer

**Training System**

Espalier

**Harvest Time**

Third decade of September

**Harvesting Technique**

Hand-harvested in small boxes

**Vinification**

Overnight skin maceration, soft pressing, fermentation in Allier oak barrel.

**Ageing**

The wine ages partly in steel and partly in barrique from 7 to 10 years in contact with Flor yeast, followed by a further refinement in the bottle for a minimum of 8 months.

**Bottle Stopper**

Crystal

**Alcohol Content**

14% vol.

**Serving Temperature**

Serve at 8-10°

**Tasting Notes**

Intense golden yellow color, it displays a fine complexity, especially tertiary notes, with hints of dried fruit, honey, fig and date and a balsamic note of helichrysum. Dry on the palate, with a very long persistence. It pairs perfectly with blue cheese, strong-flavored fish, dry pastries.