



# “Biancosmeraldo” Vermentino di Gallura Superiore DOCG

**Grape varieties:** 100% Vermentino di Gallura - Single vineyard

**ABV:** 13.5%

**PRODUCTION INFO:**

Grown and produced in a unique agricultural corridor due to the north-west exposure, the sea breezes and the rich alluvial soil composed of crushed granite and sandstone. Typical Mediterranean climate, with hot and dry summers, mild and rainy winters.

**Planting density:** 4.166 plants/ha

**Training system:** Low cordon trained Guyot type and bush trained.

**Yield:** 2.50 ac./4500 bottles.

**Harvest, vinification, maturation and refining:**

Manually performed in early September. Grapes go from vineyards directly into a refrigerated room at a temperature of 32° F where they are kept for 24/48 hours. After destemming grapes, are kept at 32° F for 48/72 hours then soft pressed. This long cycle of vinification (takes about a week as compared to a regular 2 hours cycle of vinification!) is meant to preserve all fragrance and aromas of the original fruit. Must then ferments in stainless still tanks at controlled temperature. Wine is then left on its lees for several months before being bottled. Aged in bottles 12 months.

**TASTING NOTES:**

It is a great white that ages very well gaining complexity over time. It delivers an intense aroma of apples, white peach and floral notes of Spanish Broom on the nose. The palate is elegant, intense and persistent. The typical Vermentino notes are very evident. The palate is consistent with the nose offering hints of mediterranean vegetation, apple, white peach and wild flowers.

**Pairing:**

Pasta dishes with mussels, crustaceans and fish. Lobster with tomatoes, onions and extra virgin olive oil. Vegetable soups seasoned with fruity extra virgin oil.

