



UGONE III

VERMENTINO DI GALLURA

Producer:

Cantina della Vernaccia

Production Zone:

Gallura – The most popular white grape varietal in Sardinia expresses itself best in Gallura, providing more complexity and structure in this region.

Soil:

Weathered granite soils

Classification:

D.O.C.G. - Superiore

Grape Varietal:

100% Vermentino

Harvesting:

At the end of September and beginning of October

Wine Process:

Short, cold maceration on the skins. Then the clear must ferments at a controlled temperature of 59° F in stainless steel tanks for about 20 days.

Aging:

Weekly bâtonnage (lees stirring) for about a month after fermentation in order to increase the wine's complexity, sapidity and aromatic intensity. Afterwards, refinement ends in stainless steel tanks.

Alcohol level:

14%

Characteristics

Color: Bright, straw yellow color with green hues.

Aroma: Fruity and floral aromas on the nose.

Taste: Dry, fresh and sapid on the palate. A persistent and structured wine.

Serving suggestions: Excellent with all types of seafood cuisine, especially with shellfish. Should be served between 46-50° F.

Imported by Above Wines

