

# VERMENTINO

di Gallura DOCG Superiore  
2023



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WHITE WINE / BOTT. 0,75 CL / 14% ALC. / 6 C° - 8 C°

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**Name and appellation:** Vermentino di Gallura DOCG Superiore

**Grape variety:** Vermentino 100%.

**Vineyard extension and bottles produced:** 0,5 hectares, 1,500 bottles.

**Exposure:** South/West.

**Soil:** loose, moderately deep soils, originating from granite disintegration.

**Planted:** 1982.

**Density:** 4.000 vines per hectare.

**Training system:** Guyot.

**Yield:** 1,7 Kg of grapes per vine.

**Harvest:** manual, in crates.

**Vinification:** about 25% of the grapes are harvested slightly early and fermented in stainless steel to create the acidic base, while the remaining grapes are fermented in first- and second-passage tonneaux.

**Aging:** partially in first-passage tonneaux, partially in second-passage tonneaux for 6/7 months.

**Aging capacity:** over 10 years.



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**Tasting notes:** on the nose, it captivates with a complex and layered bouquet, where fresh notes of yellow peach and grapefruit blend with floral hints of white flowers and delicate nuances of aromatic herbs typical of the Mediterranean maquis. Honeyed notes intertwine with a mineral backbone that reflects the character of the soil. On the palate, the wine is soft and enveloping, yet lively, with a perfect balance between freshness and savoriness that creates great harmony. The finish, long and persistent, leaves an elegant impression of ripe fruit and subtle saline hints, inviting another sip. A white wine with great personality, capable of expressing the Gallura terroir with intensity and finesse.

**Raccomended pairings:** its versatility makes it an excellent match for fresh seafood dishes such as sea bass, gilt-head bream, and shellfish, as well as seafood risotto and linguine with clams. Its freshness and sapidity also make it ideal with fresh cheeses like ricotta and buffalo mozzarella, or semi-aged ones like Sardinian pecorino. Moreover, its structure makes it a great companion for Asian cuisine, particularly sushi, sashimi, and Thai dishes, balancing spices and delicate flavors beautifully.

**Climatic conditions:** the 2023 vintage was marked by particularly hot and dry weather, with above-average temperatures and significantly below-average rainfall. These conditions reduced yields but, at the same time, created a favorable environment for vine health. While drought posed a challenge, it also allowed for the production of highly concentrated and high-quality grapes. This required careful harvest planning to preserve freshness and balance and led to wines with a rich aromatic profile and good structure, deeply rooted in the territory.