

VERMENTINO

di Gallura DOCG Superiore
2024



 **OLIANAS**
Sardegna - Italia



Biointegrale



Biologico

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

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 2024 vintage was characterised by a mild and relatively dry winter, followed by a spring with well-distributed rainfall that ensured balanced vegetative growth. The summer was warm, yet free from prolonged heat extremes, and benefited from the pronounced diurnal temperature variations typical of the granite hills of Telti. These conditions favoured a slow and even ripening of the grapes, preserving their freshness and aromatic complexity. Some rainfall episodes between late August and early September required careful vineyard monitoring, without compromising the quality of the harvest. The result is a vintage of excellent territorial expression, with Vermentinos distinguished by elegance, pronounced salinity, and remarkable aromatic precision, supported by balance, minerality, and long persistence.