



VINITY  
WINE COMPANY

## Cantina di Gallura (Sardegna) Zivula

<b>Classification:</b>	Wine from overripe grapes
<b>Type:</b>	Sweet, white
<b>Grape Variety:</b>	Muscat, Vermentino, and other traditional white grapes
	<b>Production Area:</b> Colline della Gallura, in agro di Tempio
	<b>Soil:</b> Granite soils of limited depth, rich in skeleton, consisting of granite weathering sand, loose, acid, poor in nutrients, very low water retention.
	<b>Climate:</b> Mediterranean, average rainfall in spring and autumn, long, warm summers and vented, strong thermal excursions.
<b>Vineyard Notes:</b>	<b>Harvest:</b> manual
	<b>Vinification:</b> traditional white
	<b>Fermentation:</b> in barrique with subsequent maturation in the same barriques for an additional year.
<b>Winemaking Notes:</b>	<b>Aging:</b> In the cellar for 4-5 months
	<b>Tasting Notes:</b> Golden yellow wine, generous, with hints of ripe fruit (apricot), honey and citrus. The palate is fresh, delicately sweet, soft, and with notes of wild Mediterranean herbs .
<b>Tasting Notes:</b>	<b>Food Pairings:</b> Pairs well with sweets and dried fruit, fresh cheese