



VINITY  
WINE COMPANY

## Cantina Gallura

### Canayli, Vermentino Di Gallura Superiore

**Appellation:** Vermentino di Gallura DOCG Superiore

**Region:** Sardegna

**Type:** White, dry

**Varietal:** 100% Vermentino

Though it is found throughout Sardinia, Vermentino from Gallura has a unique quality due to the microclimatic conditions and the character of the terrain, which features a thin, poor substratum of granitic material rich in skeleton. This *terroir* along with hand selection of very ripe grapes give this Superiore its unique and full aromas and a balanced, slightly higher alcohol level, than the *Normale*.

#### Tasting Notes

**Color:** Bright straw yellow with golden tinges.

**Bouquet:** Big, intense, with nuances of grape and exotic fruit, and hints of green pepper (capsicum).

**Taste:** Dry, full, warm, with good firmness of flavour and texture, characteristic, well balanced, harmonious, good structure, especially delicate, elegant, with a pleasing slightly bitter finish.

**Alcohol:** 13.5%.

**Serving suggestions:** Serving temperature 10-12 °C (48-54°F) in a tall, fairly wide goblet.

#### Food Pairing

Light first courses, seafood risotto, grilled or stewed fish, mild PDO Sardinian Pecorino cheese.

#### Vineyard Notes

**Production Area:** Valley of San Leonardo in the countryside of Luras, Calangianus, yield 60-70 quintals per hectare.

**Elevation:** Around 300 meters (1,000 feet) a.s.l.

**Exposure:** Western and southwestern.

**Soil:** Granite soils of limited depth, rich in skeleton consisting of coarse granite sand, *loose*, and it is poor in nutrients, and has very low water retention.

**Training System:** Guyot.

#### Winemaking Notes

**Harvest:** Traditional, by hand at the end of September.

**Vinification:** The slightly overripe grapes are softly pressed and fermented at low temperatures in stainless steel tanks.

**Ageing:** In the cellar, 4-6 months in stainless steel tanks before bottling.



*Cantina Gallura is located in the town of Tempio Pausania on the foothills of Mount Limbara. Here, beneath dazzling white granite mountains shaped by the North wind, grow blood-red cork-oaks and the native vines of Sardegna. The cooperative was founded in 1956 and over 100 growers contribute their grapes. The soil, a mix of sand and rock, is poor, and the vines have to struggle to survive this hostile environment. The limited grape yield offer wines with unique and prized qualities. Since 1956 the wine producing cooperative of Gallura has worked with the local farmers to focus on the native grapes of exclusive "Gallurese" origin.*