



VINITY
WINE COMPANY

Cantina Gallura

Canayli Vendemmia Tardiva, Vermentino Di Gallura

Appellation: Vermentino di Gallura DOCG Superiore

Region: Sardegna

Type: White, dry

Varietal: 100% Vermentino

Canayli Vendemmia Tardiva comes from late-harvested, extra-ripe grapes rich in sugars and aromas. The vineyard sits at 700ft in the heart of Gallura.

Tasting Notes

Color: Bright straw yellow with golden tinges.

Bouquet: Wild yellow flowers, fruity with a persistent minerality.

Palate: Fresh, fruity and lush with a persistent minerality and saltiness followed by a balanced and full-bodied finish.

Alcohol: 14.5%.

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

Food Pairing

The ultimate wine for fish entrees, shellfish and crustaceans. 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 250 meters (700 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 in mid-October.

Vinification: The mature grapes are softly pressed and fermented at low temperatures (5 °C) for 72 hours.

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.