



VINITY
WINE COMPANY

Cantina Gallura Vermentino di Gallura Superiore "Canayli"

Overview

- Canayli is Cantina Gallura's benchmark from Sardinia's windswept northeast, where blinding-white granite mountains meet the sea. Grown high on weathered granite in the hills around Tempio Pausania, these vines fight for every drop, and the reward is in the glass: white flowers and jasmine on the nose, then peach, citrus, and a whisper of Mediterranean herbs. The palate is bright and salt-kissed, with the grape's signature snap of bitter almond on a long, mineral finish utterly true to place — clean, mineral, and alive with the warmth of the Mediterranean sun.

Appellation: Vermentino di Gallura DOCG Superiore

Type: White, dry

Varietal: 100% Vermentino

Winemaking and Vineyard Notes

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

Elevation: 300-450m above sea level.

Exposure: Western and southwestern.

Soil: Weathered granite soil, a mix of sand and rock, forces the vines to struggle. Limited yield gives the wine its prized character.

Training System: Guyot.

Climate: Mediterranean, average rainfall rates in Spring and Autumn, long, hot and windy summers, considerable temperature excursions.

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.

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

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).

Palate: 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 temperature: 10-12 °C (48-54°F)

Food Pairing

Light first courses, seafood risotto, grilled or stewed fish, mild Pecorino Sardo DOP cheese.



Founded in 1956, **Cantina Gallura** is a cooperative winery in Tempio Pausania, nestled in the foothills of Mount Limbara in Sardinia's rugged, wind-swept northeast. More than 100 local growers tend native vines rooted in poor, granite-and-sand soils, where the struggle to survive yields grapes of rare concentration and prized character. Best known for its benchmark Vermentino di Gallura DOCG—including the celebrated Canayli—the cooperative also crafts Cannonau, sparkling wines, and dried-grape bottlings. For nearly seventy years, it has championed Sardinia's indigenous varieties, capturing the wind, sea, and white-granite spirit of Gallura in every glass it pours.