



Cantina Gallura Vermentino di Gallura "Piras"

Overview

- In the wind-carved hills of Gallura, where granite crumbles into sand and the Mediterranean is never far away, Vermentino finds its truest home — Sardinia's only DOCG. Piras captures that place in its purest form: pressed softly, aged two months in stainless steel, and bottled young and fresh. Bright citrus and grapefruit zest, white flowers, and a saline, mineral finish that lingers like sea air.

Appellation: Vermentino di Gallura DOCG

Type: White, dry

Varietal: 100% Vermentino

Winemaking and Vineyard Notes

Production area: Member-grower parcels in the granite hill country of inland Gallura, principally between Luras and Calangianus.

Elevation: Approximately 300–450 meters above sea level.

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.

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: Ripe grapes are softly pressed and fermented at low temperatures in stainless steel tanks.

Aging: Two months in stainless steel tanks before bottling.

Tasting Notes

Color: Bright yellow with light green tinges.

Bouquet: Intense, fruity, flowery, ample and lingering.

Palate: Dry, balanced, fresh, long pleasant finish on the palate, fine, with fruity notes.

Alcohol: 12.5%.

Serving Suggestion: Serve at a 9–12°C (48–54°F).

Food Pairing

Raw shellfish, crustaceans, grilled fish, light seafood pastas, warm antipasti, light, tender white meats.



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.