



VINITY
WINE COMPANY

Cantina Gallura Vermentino di Gallura "Canayli Vendemmia Tardiva"

Overview

- Picked by hand in mid-October, when the Gallura sun has coaxed the last depth of ripeness from the fruit, Canayli Vendemmia Tardiva ("late harvest") is the Vermentino grape's bigger, richer voice—still bright, still bone-dry, but with more flesh and a deeper golden glow. Wild yellow flowers and ripe orchard fruit lead the way; the palate is juicy and mouth-filling, threaded with the salty, mineral snap imparted by northern Sardinia's uniquely weathered granite soil. The finish is soft and enveloping, built to stand up to the fuller flavors of the Sardinian table. Drink now or cellar for years.

Appellation: Vermentino di Gallura DOCG

Type: White, dry

Varietal: 100% Vermentino

Winemaking and Vineyard Notes

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, and limeted to three bunches per vine.

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

Harvest: Traditional, by hand in mid-October.

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

Aging: 4-6 months in stainless steel tanks before bottling.

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 Temperature: 10-12 °C (48-54°F).

Food Pairing

Delicate fish dishes such as sushi, sashimi, shellfish and crustaceans. Pairs well with light first courses, and even mild to aged Sardinian pecorino 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.