

VERMENTINO DI SARDEGNA DOC CALA REALE

Grapes	Vermentino 100%
Origin	Sardegna
Cultivation systems	Spurred cordon - Guyot
Plant density	4000 vines per hectare
Yield	130 quintals of grapes per hectare
Average age of vines	14 years
Vinification	Pre-fermentation cold maceration (10°C) for 24 hours. Soft pressing, cold settling, fermentation in stainless steel at a controlled temperature.
Malolactic fermentation	No
Ageing	Short ageing in stainless steel.
Alcoholic content	12.5 %
Total acidity	4.9 g/l



Only the best vermentino grapes are earmarked to be made into Cala Reale. Cultivated on ancient sedimentary soils, they are harvested and brought to the cellars to be pressed, then cold-macerated for an extended period and aged on fine lees.

A deep straw yellow with brilliant green highlights, it has an intense bouquet that combines an alluring tropical aroma with more classic nuances of Mediterranean shrubs and medicinal herbs and berries.

In the mouth it is warm, with hints of ripe fruit that blend in with an exuberant savory saltiness that penetrates a refined and precious body. The long aftertaste features mineral notes and is decidedly fresh and flavorful.

