

## VERMENTINO DI SARDEGNA DOC LA CALA

SCREW CAP (ALSO AVAILABLE WITH TRADITIONAL CLOSURE)

<b>Grapes</b>	Vermentino 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Spurred cordon - Guyot
<b>Plant density</b>	4000 plants per hectare
<b>Yield</b>	130 quintals of grapes per hectare
<b>Average age of vines</b>	13 years
<b>Vinification</b>	Soft pressing, cold settling, fermentation at a controlled temperature of 18°C in stainless steel.
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	Short period in stainless steel.



750ml

Child of the Mistral, the strong northerly wind that lashes impetuously the Alghero coast, La Cala is a fresh, savoured, intriguing wine, where the aromatic typicality of the vine is perfectly extolled. Unforgettable with seafood, that it underlines with extraordinary ease. Scents of mediterranean maquis, citrus fruit and white flowers give way to a lively mineral note. Fresh and savoured, surprisingly soft and balanced, it persists on the palate a long time with fine fruity aromas and a iodine hint.

