

## VERMENTINO DI SARDEGNA DOC CALA REALE

<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>	14 years
<b>Vinification</b>	Pre-fermentation cold maceration (10°C) for 24 hours. Soft pressing, cold settling, fermentation in stainless steel at a controlled temperature.
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	Short ageing in stainless steel.
<b>Alcoholic content</b>	14 %
<b>Total acidity</b>	4.8 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.



750ml



  
SELLA & MOSCA  
CASA FONDATA NEL 1894

