

## VERMENTINO DI GALLURA SUPERIORE DOCG MONTEORO

<b>Grapes</b>	Vermentino 100%
<b>Origin</b>	Gallura
<b>Cultivation systems</b>	Spurred cordon
<b>Plant density</b>	4000 plants per hectare
<b>Yield</b>	80 quintals of grapes per hectare
<b>Average age of vines</b>	18 years
<b>Vinification</b>	Soft pressing, cold settling, fermentation in stainless steel at a controlled temperature.
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	On the less, in stainless steel for 4 months.
<b>Alcoholic content</b>	14 %
<b>Total acidity</b>	5.5 g/l

The Gallura area and Vermentino, an inseparable pairing that reminds one of magical tales about the great whites. Sella & Mosca cultivates its grapes on the slopes of the south side of Mount Limbara, whose soils are characterized by broken-down granitic rubble and a hot climate, but with excellent temperature variations during the summer.

In the cellar, the grapes are soft-pressed, cold-macerated lightly and then left to ferment for an extended period. The resulting white wine is extraordinarily expressive, fresh and delicious. The bright straw yellow color announces captivating aromas, as refined as they are pronounced.

Rich in fruited notes, it smoothly progresses to hints of potherbs and berries, flowers and shrubs. In the mouth it begins smoothly but with considerable complexity, enlivened by a brilliant acidity that gives it depth and extension. The mediterranean character is always present and marine notes underlie the taste.



750ml

