



## Vermentino di Sardegna DOC



**Grapes** > 100% Vermentino

**Region**> Telti - Calangianus (Olbia). Sardegna

**Altitud**> From 325 m. a.s.l. to 500 m. a.s.l.

**Training system**> Simple Guyot

**Soil type**> Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

**Harvest**> Manual harvesting in small boxes. First decade of September.

**Winemaking**> De-stemming and soft pressing in low temperature. / Clarification: static cold. / Fermentation: in steel tanks 16/18 °. / Duration of fermentation: 15 days. / Malolactic fermentation: none. / Elevage: 6 months on the lees. / Filtration : natural.

**Tasting notes**> Color: Straw yellow. / Bouquet: Delicate with notes of myrtle and grass. / Taste: Deep, intense with sea water notes.

**Bottle aging**> 2 months

**Alcohol content**> 14.10% vol

## Cannonau di Sardegna DOC

**Grapes** > 100% Cannonau

**Region**> Romangia, Sardegna

**Training system**> Spur Cordon

**Soil type**> From sandy to clay soil, not very deep and made of deposit of eolian sands laced on carbonate slices marl type.

**Harvest**> Manual harvesting in small boxes. First decade of September.

**Winemaking**> De-stemming. / Maceration: 14 days, paired with pumping over and rack and return. / Clarification: static cold. / Fermentation: in steel tanks at 22/28 °C. / Malolactic fermentation: complete. / Elevage: 8 months in steel tanks to the natural filtration. / Production: 7.000 bottle

**Tasting notes**> Color: Deep ruby-red. / Bouquet: Pleasant with scents of red Mediterranean fruits. / Taste: Intense, fruity with soft tannins

**Bottle aging**> 2 months

**Alcohol content**> 13.95% vol



**sa Raja**



## Vermentino di Gallura D.O.C.G.



**Grapes** > 100% Vermentino

**Region** > Gallura, Telti - Calangianus (Olbia), Sardegna

**Altitud** > From 400 m. a.s.l. to 500 m. a.s.l.

**Training system** > Simple Guyot

**Soil type** > Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

**Harvest** > Manual harvesting in small boxes. Second decade of September.

**Winemaking** > De-stemming and soft pressing in low temperature. / Clarification: static cold. / Fermentation: in steel tanks 16/18 °C. / Duration of fermentation: 15 days. / Malolactic fermentation: none. / Elevage: 6/8 months on the lees. / Filtration: natural

**Bottle aging** > 2 months

**Tasting notes** > Color: Straw yellow with light green reflexes / Bouquet: Grassy and fragrant. / Taste: Deep, persistent and smooth

**Alcohol content** > 13.50% vol

## Carignano del Sulcis DOC

**Grapes** > 100% Carignano

**Region** > Sulcis, Sardegna

**Altitud** > 30 m. a.s.l.

**Training system** > Simple Guyot

**Soil type** > Loamy and clay soil, with sand and presence of shells made of schist and residue of basalt/andesite. High presence of calcium, magnesium, manganese and iron.

**Harvest** > Manual harvesting in small boxes. Last decade of September

**Winemaking** > De-stemming. / Fermentation: in steel tanks 22/28 °C. / Maceration: 14 days, paired with pumping over and rack and return. / Malolactic fermentation: complete. / Elevage: 9 months in steel tanks to the natural filtration.

**Bottle aging** > 2 months

**Tasting notes** > Color: Dark ruby-red. / Bouquet: Rich and intense, ripe fruit, marasca cherries. / Taste: Soft and enjoyable with spicy notes.

**Alcohol content** > 13.0% vol



**sa Raja**



# Isola dei Nuraghi Rosato IGT



**Grapes** > 100% Vermentino

**Region** > Gallura, Telti - Calangianus (Olbia), Sardegna

**Altitud** > From 400 m. a.s.l. to 500 m. a.s.l.

**Training system** > Simple Guyot

**Soil type** > Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

**Harvest** > Manual harvesting in small boxes. Second decade of September.

**Winemaking** > De-stemming and soft pressing in low temperature. / Clarification: static cold. / Fermentation: in steel tanks 16/18 °C. / Duration of fermentation: 15 days. / Malolactic fermentation: none. / Elevage: 6/8 months on the lees. / Filtration: natural

**Tasting notes** > Pale Pink color. / Bouquet: Delicate with a lure of white peach. / Taste: Smooth, charming and spicy

**Bottle aging** > 2 months

**Alcohol content** > 13.50% vol

**sa Raja**