



sa Raja[👑]

SARDEGNA

CANNONAU DI SARDEGNA DOC SA RAJA



GRAPES 100% CANNONAU

REGION OGLIASTRA/ROMANGIA, SARDEGNA

HARVEST FIRST DECADE OF SEPTEMBER.

WINEMAKING

MANUAL HARVESTING IN SMALL BOXES.
DE-STEMMING MACERATION: 14 DAYS, PAIRED
WITH PUMPING OVER
AND RACK AND RETURN.
CLARIFICATION: STATIC COLD.
FERMENTATION: IN STEEL TANKS 22/28 °C.
MALOLACTIC FERMENTATION: COMPLETE.
ELEVAGE: 2 MONTHS OF BATONNAGE ON FINE
LEES AND 4 MONTHS IN STEEL
THANKS TO THE NATURAL FILTRATION.
AGEING IN BOTTLE: 2 MONTHS.



#VINOVERITASFL



ISOLA DEI NURAGHI IGT

SA RAJA

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 MANUAL HARVESTING IN SMALL BOXES. SOFT PRESSING IN LOW TEMPERATURE AND SHORT MACERATION.
CLARIFICATION: STATIC COLD.
FERMENTATION: IN STEEL TANKS 16/18 °C.
DURATION OF FERMENTATION: 20 DAYS.
MALOLACTIC FERMENTATION: NONE.
ELEVAGE: 6 MONTHS ON THE LEES.
FILTRATION: NATURAL.
AGEING IN BOTTLE: 2 MONTHS

TASTING NOTES COLOR: PALE PINK COLOR.
AROMA: DELICATE WITH A LURE OF WHITE PEACH.
TASTE: SMOOTH, CHARMING AND SPICY

#VINOVERITASFL



VERMENTINO DI SARDEGNA DOC SA RAJA



GRAPES	100% VERMENTINO
REGION	TEITI - CALANGIANUS (OLBIA). SARDEGNA
ALTITUD	FROM 325 M. A.S.L. TO 500 M. A.S.L
TRAINING SYSTEM	SIMPLE GUYOT
SOIL TYPE	LOAMY SANDY OIL, 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. AROMA: DELICATE WITH NOTES OF MYRTLE AND GRASS. TASTE: DEEP, INTENSE WITH SEA WATER NOTES.



#VINOVERITASFL



CARICAGNO DEL SULCIS DOC

SA RAJA

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.

TASTING NOTES COLOR: DARK RUBY-RED.
AROMA: RICH AND INTENSE, RIPE FRUIT, MARASCA CHERRIES.
TASTE: SOFT AND ENJOYABLE WITH SPICY NOTES.

#VINOVERITASFL





VERMENTINO DI GALLURA DOCG SA RAJA

GRAPES 100% VERMENTINO

REGION TELTI - CALANGIANUS (OLBIA), SARDEGNA

TYPE OF SOIL SANDY LOAM OF GRANITIC TO CLAYEY/SANDY ORIGIN WITH A STRONG PRESENCE OF QUARTZ STONES CONSISTING OF MINERALS SUCH AS QUARTZ, ON A BASE MATRIX RANGING FROM A FINE-GRAINED TO A GLASSY STRUCTURE.

HARVEST FIRST DECADE OF SEPTEMBER.

WINEMAKING MANUAL HARVESTING IN SMALL BOXES.
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 MONTHS ON THE LEES.
FILTRATION: NATURAL.
AGEING IN BOTTLE: 2 MONTHS.



#VINOVERITASFL