



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.
AROMA: 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.
AROMA: Pleasant with scents of red Mediterranean fruits.
TASTE: Intense, fruity with soft tannins
- Bottle aging** 2 months
- Alcohol content** 13.95% vol



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.
AROMA: Grassy and fragrant.
TASTE: Deep, persistent and smooth.
- Alcohol content** 13,50% vol



Carignano del Sulcis D.O.C

- 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.
AROMA: Rich and intense, ripe fruit, marasca cherries.
TASTE: Soft and enjoyable with spicy notes.
- Alcohol content** 13,0% vol



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
- Bottle aging** 2 months
- Tasting Notes** COLOR: Pale Pink color.
AROMA: Delicate with a lure of white peach.
TASTE: Smooth, charming and spicy
- Alcohol content** 13.50% vol