



AL SOL BRILLA

ISOLA DEI NURAGHI IGT - VERMENTINO

La Contralta srl società agricola
via Vignola 18 Olbia (SS)



WINE

Vintage	2019
Bottles produced	3.300
Grapes	Vermentino 100%
Training and pruning system	Espalier, guyot
Year of plantation	2007
Surface area	0.7 hectares
Height above sea level	150 meters (about 490 feet a.s.l.)
Exposition	North East
Soil	Granite decay
Harvest	Hand picked, only in the morning, last week of September
Area of production	Gallura- Enas, Loiri Porto San Paolo
Vinification and ageing	After crushing and destemming the grapes, the must ferments in contact with the skins for 15 days at a temperature of 20°C. When alcoholic fermentation is complete, the wine, separated from the skins, ages in wood for 12 months and for 8 months in steel before bottling. The wine ages one more month in the bottle before being released.

ORGANOLEPTIC NOTES

Perfume	Fine and complex nose. Dried yellow flowers, candied apricot, fine spice, slight buttery scent and a powdery note.
Colour	“Orange wine” with amber colour and copper reflections, bright.
Taste	In the mouth it has a gentle attack with a slight tannic presence. A nice sapidity and freshness balance the alcoholic note. A wine of long persistence.
Alcohol % Vol	13,30 %
Total acidity g/L	4,95
Sugar left g/L	less then 0,5
Dry extract g/L	23,65
Volatile acidity g/L	0,30
Parings	Soups and grilled fish, spicy dishes, oriental dishes. Blue and aged cheeses.

Note: Recommended to taste at a cellar temperature of 16/18°C and serve in a large balloon-type red wine glass.