



SICUT ERAT

ISOLA DEI NURAGHI IGT - VERMENTINO

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



WINE

Vintage	2020
Bottles produced	1.500
Grapes	Vermentino 100%
Training and pruning system	Espalier
Year of plantation	2007
Surface area	0,30 hectares
Height above sea level	150 meters (about 490 feet a.s.l.)
Exposition	North East
Soil	Granite decay
Harvest	Manual harvest, early in the morning, in the second decade of September
Area of production	Vineyard of Enas, in Loiri Porto San Paolo, a municipality in the Gallura region (sub-region in the North East of Sardinia island)
Vinification and ageing	After crushing and destemming the grapes, the must ferments and stays in contact with the skins for 67 days into special microporous ceramic amphorae. When maceration is complete, the wine is separated from the skins, with a manual press. It ages in the amphorae for 9 months. After maturation, it is bottled and refines 3 more months in the bottle before being released.

ORGANOLEPTIC NOTES

Perfume	deep perfume of ripe and dry yellow fruits, hints of almond flowers, pastry and honey
Colour	Intense yellow
Taste	In the mouth it is warm, soft with a full body and structure. The alcohol is well balanced with freshness and acidity.
Alcohol % Vol	15,90 %
Total acidity g/L	4,4
Sugar left g/L	less then 0,5
Dry extract g/L	25,49
Volatile acidity g/L	0,35
Parings	Smoked fish, grilled fish, white meat with spices, strong aged cheeses, pecorino cheese.

Note: Recommended to taste at a temperature of 15/16°C and serve in a large wine glass.