

FIORE DEL SASSO  
VERMENTINO DI GALLURA DOCG SUPERIORE

Grapes: Vermentino 100 %  
Training and pruning system: Espalier, guyot  
Year of plantation: 2007  
Surface area: 2,50 hectares (about 6 acres)  
Altitude: 100 meters (about 328 feet a.s.l.)  
Exposure: North East  
Soil: Granite decay  
Harvest: The harvest is manual, only early in the morning, mid-September  
Production area: Sardinia

**Vinification and ageing**

The must obtained from a soft pressing of the grapes ferments in steel at a temperature of 18°C for about 20 days. When the alcoholic fermentation is complete, a part of the resulting wine is aged in cement, with frequent batonnages of its fine lees and another small part, is aged in new, small, French oak barrels, and in amphorae, also undergoing repeated batonnages. After 9 months of aging the two masses are blended, clarified, filtered and bottled. The wine ages for 2 further months in the bottle before releasing.

**Tasting notes**

Perfume: Intense, citrus fruits and Mediterranean maquis

Colour: Bright yellow colour with golden hints

Taste: On the palate is well balanced thanks to a slight tannic presence and a light alcoholic and glycolic notes, the sip is full and vertical, with a lovely almond finish.

**Notes**

The name "Fiore del sasso" comes from the poem *Contovello* by Umberto Saba.

On the label is the flower of *Saedum Caeruleum*: a kind of little succulent that covers the granitic stones of the region in Springtime.

