

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, last week of August

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..

