

VERMENTINO DI SARDEGNA DOC CALA REALE

Grapes	Vermentino 100%
Origin	Sardinia
Cultivation systems	Spurred cordon – Guyot
Plant density	4545 vines per hectare
Yield	130 quintals of grapes per hectare
Average age of vines	15 years
Vinification	Pre-fermentation maceration at 10°C for 12 hours; soft pressing; static cold decanting; fermentation in stainless steel tanks at a controlled temperature
Malolactic fermentation	No
Ageing	Short ageing in steel
Alcoholic content	13.5 %
Total acidity	5.2 g/l



Only our best Vermentino grapes become Cala Reale. Grown on ancient marine soils, they are harvested and brought to the cellar for pressing followed by cold maceration. The brief ageing in steel includes a period of *élevage* on the fine lees. Deep straw-yellow in colour with brilliant green hues, it has an intense bouquet that combines a seductive tropical note with more classic nuances of Mediterranean scrub, berries and herbs. The scents of ripe fruit, which predominate on the palate, merge with a lush, salty sapidity that runs through an elegant and precious mouthfeel. The long and mineral finish is decidedly fresh and savoury.

