

VERMENTINO DI SARDEGNA DOC CALA REALE

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| Grapes | Vermentino 100% |
| Origin | Sardinia |
| Cultivation systems | Spurred cordon – Guyot |
| Plant density | 4545 vines per hectare |
| Yield | 120 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 |



375ml



750ml

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.

