

VERMENTINO DI GALLURA SUPERIORE DOCG MONTEORO

Grapes	Vermentino 100%
Origin	Gallura
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	80 quintals of grapes per hectare
Average age of vines	18 years
Vinification	Soft pressing, cold settling, fermentation in stainless steel at a controlled temperature.
Malolactic fermentation	No
Ageing	On the less, in stainless steel for 4 months.
Alcoholic content	14.5 %
Total acidity	3 g/l



750ml

The Gallura area and Vermentino, an inseparable pairing that reminds of a magical tale about the great whites. Sella & Mosca cultivates its grapes on the slopes of the south side of Mount Limbara, whose soils are characterized by broken-down granitic rubble and a hot climate, but with excellent temperature variations during the summer. In the cellar, the grapes are soft-pressed, cold-macerated lightly and then left to ferment for an extended period. The resulting white wine is extraordinarily expressive, fresh and delicious. The bright straw yellow color announces captivating aromas, as refined as they are pronounced. Rich in fruited notes, it smoothly progresses to hints of potherbs and berries, flowers and shrubs. In the mouth it begins smoothly but with considerable complexity, enlivened by a brilliant acidity that gives it depth and extension. The Mediterranean character is always present and marine notes underlie the taste.

