

Monteoro Vermentino Di Gallura Superiore DOC 2022



BACKGROUND

A jewel in the Mediterranean, Sardinia is a rustic and enchantingly beautiful island with extreme geography and vinous diversity to tempt travelers and wine enthusiasts alike. Mr. Sella and Mr. Mosca fell in love with this land over a century ago and established Sella & Mosca, one of Italy's most renowned wine estates. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino, Torbato, and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

TERROIR & VINTAGE NOTES

Cultivated on the slopes of the south side of Mount Limbara, in soils composed of broken-down granitic rubble, Gallura's climate is hot, but with excellent temperature variations during the summer, offering Vermentino grapes an ideal growing environment. The average age of vines here is 18 years.

WINEMAKING & AGING

Following harvest, grapes are soft-pressed and undergo a cold maceration prior to an extended fermentation in stainless steel at a controlled temperature. The wine is aged on its lees for four months in stainless steel.

TASTING NOTES

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 herbs and berries, flowers and shrubs. On the palate it begins smoothly but with considerable complexity, enlivened by a brilliant acidity that gives it depth and extension. The Mediterranean character is always present with marine notes underling the flavor.



ORIGIN

Vermentino di Gallura Superiore
DOC, Sardinia, Italy

GRAPE VARIETIES

100% Vermentino

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, Closure: Cork

WINEMAKER

Giovanni Pinna



750ML

