



BRANU

Vermentino di Gallura D.O.C.G.



VARIETAL

Vermentino

LOCATION

Gallura, Arzachena

ALTITUDE

70 - 120 s.l.m.

SOIL

Originated by the erosion and granite breakdown tends to be sandy

VINE TRAINING SYSTEM

Guyot

HARVEST

Manual

End of August, beginning of September

VINIFICATION

Temperatures at the end of the summer are still averagely high in the area, consequently the grapes are cooled at 10 -12 °C at the arrival at the winery to preserve their aromatic elements.

The destamming is followed by a soft and slow pressing while the fermentation is completed in stainless steel vats at temperatures of 15-18 °C for approximately 2 weeks. Branu is bottled in the first months of the year and released in the spring.