



# MONTIDIMOLA

Vermentino di Gallura D.O.C.G.  
Vendemmia Tardiva



## VARIETAL

Vermentino

## LOCATION

Gallura, Arzachena

## ALTITUDE

70 - 150 s.l.m.

## SOIL

Originated by the erosion and granite breakdown tends to be sandy

## VINE TRAINING SYSTEM

Guyot

## HARVEST

Manual

Starting at the end of September

## VINIFICATION

After the destemming the grapes remain in contact with the must for 12/24 hours at temperatures below 10° C. Half of the must is then transferred to french oak large casks while the second half it is split between stainless steel and cements vats.

Before bottling the blending of the different batches evolves with yeasts for 6 more months. The Montidimola is finally bottled before the summer and ages in bottles for further six months, to be released in the first months of the next year, to gain complexity intensity in a silky wine.