



BRANU

Vermentino di Gallura D.O.C.G.

GRAPE VARIETY

100% Vermentino

WINEGROWING AREA

Gallura – Sardinia

ALTITUDE

70 – 150 m above sea level

SOIL

Medium-textured tending towards sandy, resulting from the slow erosion of granite. Shallow and well-drained with yields of around 75-80 q/ha.

VINE TRAINING

Guyot

HARVEST

First ten days of September

VINIFICATION

Following careful berry selection conducted with a sorting machine to eliminate underripe and overripe fruit, the crushed grapes are cooled and the must is obtained through soft, fractionated pressing. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of around 16-18°C, aimed at maximizing the aromas of Vermentino in the Gallura region.

MATURATION AND AGEING

The wine is aged entirely in stainless steel with a short period resting on its fine lees. It's bottled young, and preserves the hallmark minerality and freshness of Gallura Vermentino.

FORMAT

0,50 L – 0,75 L