



MONTIDIMOLA

Vermentino di Gallura D.O.C.G. Late Harvest

GRAPE VARIETY

100% Vermentino

WINEGROWING AREA

Gallura – Sardinia

ALTITUDE

70 m above sea level

SOIL

Medium-textured, resulting from the slow erosion of granite, it displays better structure than the surrounding coastal areas. The proximity to a natural air corridor towards the Strait of Bonifacio ensures constant winds, which moderate average temperatures and enhance day-night temperature variations. Ripening is slow, balanced and late, yielding fine aromatic profiles and good freshness.

VINE TRAINING

Guyot

HARVEST

Last ten days of September

VINIFICATION

The grapes are partly processed as whole bunches and in part gently destemmed with a berry-sorting machine, then subjected to on-skin maceration in a press for between 12 and 24 hours at a temperature below 10°C. Destemming takes place without damaging the grapes, and leaf and stem debris is removed using roller selectors. Pressing is conducted using long, gentle cycles. Alcoholic fermentation is carried out, with 50% in 35HL untoasted Slavonian oak barrels and 50% in 670L concrete vats.

MATURATION AND AGEING

The blend is allowed to mature for six months on its own yeasts in concrete eggs, large oak barrels and ceramic amphorae. Finally, the wine is bottle-aged for at least 12 months.

FORMAT

0,75 L – 1,5 L