



SCIALA

Vermentino di Gallura D.O.C.G. Superiore

GRAPE VARIETY

100% Vermentino

WINEGROWING AREA

Gallura – Sardinia

ALTITUDE

100 – 150 m above sea level

SOIL

The soil is shallow, resulting from the slow erosion of granite, with a sandy-loam texture and a high proportion of coarse gravel. Naturally low in organic matter and gradually enriched through minimal soil intervention, it ensures balanced water and nutrient supply, restrains vine vigour, and lends the wines concentration, aromatic finesse and a distinctive saline character.

VINE TRAINING

Guyot

HARVEST

Second ten days of September

VINIFICATION

The grapes are destemmed and the berries are sorted using an automatic berry-sorting machine, preserving their integrity while removing overripe and underripe fruit as well as leaf debris. The must is extracted through a long and delicate pressing cycle at low temperatures. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of around 16-18°C.

MATURATION AND AGEING

Aged in steel for 6 months, followed by a period of bottle-ageing before being released to market.

FORMAT

0,50 L – 0,75 L – 1,5 L