



SOLE DI SURRAU

Vermentino di Gallura D.O.C.G.
Sweet Wine

GRAPE VARIETY

100% Vermentino

WINEGROWING AREA

Gallura – Sardinia

ALTITUDE

50 – 100 m above sea level

SOIL

Medium-textured, from slow erosion of granite

VINE TRAINING

Guyot

HARVEST

Last ten days of September

VINIFICATION

Obtained exclusively from Vermentino grapes, which are hand harvested and left to dry in the shade on racks for about a month. After a brief cold maceration, which ensures the extraction of aromatic compounds, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of around 15-16°C.

MATURATION AND AGEING

Matured for approximately 9 months in steel tanks, then after bottling the wine is bottle aged for a few months before being released for sale.

FORMAT

0,375 L