

SPÈRA

The proximity to the sea, the Mediterranean climate, the granite components of the soil, the mistral wind, contribute all to the elegant character of Spèra, a fresh, fragrant and moderately alcoholic white wine. Best served cool, it's a perfect aperitif or a welcome addition to enhance the delicious seafood dishes.

NOMEN EST OMEN: SPÈRA (Gallura's dialect) - Beam of light

Classification: Vermentino di Gallura Docg
Grape variety: Vermentino 100%

Vintage: 2022
Vineyard region: Gallura, Sardinia Region (Italy)
Soil: Granitic and slightly sandy

Altitude: 250 m on the sea level
Yield per hectare: 70 q.li/ha
Forma di allevamento: Guyot and spur pruned cordon
Planting density: 5600 plants/ha

Vinification: The grapes are handpicked in small baskets, following destemmed and gently crushed. The alcoholic fermentation take place in thermo-controlled steel vats.

Fermentation temperature: 12-13 °C
Time of the fermentation/maceration: Medium-slow fermentation
Maturation: *Sur lies*

Bottling period: Winter 2022
Alcohol content: 14 % vol.
Potential aging: 3 years

TASTING NOTES:

- Colour: Straw yellow with greenish reflections
- Bouquet: Fine and intense. Delicate citrus flavours and typical scent of "Macchia Mediterranea"
- Taste: Dry, sapid and fresh. Good balanced taste and pleasant organoleptic persistence

Storage: Serve at a temperature of 6-8 °C.

