

VERMENTINO DI GALLURA DOCG SUPERIORE 'VIGN'ANGENA'

2024 | White Wine



 Italy, Sardinia

Capichera

Case Size: 6

Pale straw-yellow colour with very clear light greenish hues. Intense floral sensations of orange-blossom, iris, broom and hawthorn, and fruity, pleasantly mineral hints of yellow apples. Fresh and lively taste with full, fragrant fruit and a lovely fruity, lingering finish.

Vinification:

Harvesting takes place in September and the best bunches, selected in the vineyard, are softly pressed. Fermentation takes place in steel vats at a controlled temperature of 16/18 °C and lasts about four weeks. The wine matures for about six months, mainly in steel and a small part in wood.

Grape Varieties: Vermentino

Classification: DOCG | **ABV:** 13.5% | **Closure:** Natural Cork