



TÈRRUAS VERMENTINO

Vermentino Superiore Cagliari DOC

GRAPE VARIETY

Vermentino.

PRODUCTION ZONE

Sardinia.

CLIMATE

Temperate - Warm with mild winters and hot summers, with low rainfall.

TERRAIN

Well drained and sandy with lime.

260 metres above sea level, North and South exposure.

VINE TRAINING SYSTEM:

5000 vinestocks per hectare, counter-espalier vineyard trained on the guyot system.

HARVESTING

The grapes are harvested in the first ten days of September. Grapes are picked, strictly by hand, in the early morning to protect them from the daytime heat, and placed in crates.

WINE-MAKING AND AGEING

After picking, the grapes are cooled to a temperature of 8-10 °C and processed the next day, to conserve the aromas inside the skin. Grapes are pressed in whole bunches without destemming. Tèrruas Vermentino is made only from free-run juice, the finest, which is left to stand for 72 hours to undergo a process called stabulation, during which the lees are re-suspended in the juice every day to guarantee the stability of the finished wine's bouquet and flavour.

It then undergoes cold settling for a further 48 hours prior to racking, after which it is fermented at 14 °C for about two weeks. Midway through fermentation, part of the mass is transferred into 500 French oak tonneaux, where it will complete its fermentation and will stand for up to 2 weeks prior to bottling. The remainder of the mass is aged on the lees in steel vats, where it is stirred once a week. After bottling, the wine is aged in the bottle for about another 5 months.

RECOMMENDED WITH

Amongst pasta and soup courses, Tèrruas Vermentino Superiore is ideal with tagliatelle with duck ragout and Marmilla chickpea soup; it is delicious with main courses such as baked John Dory with potatoes and white vegetables cooked in butter. More daring palates will love it with the traditional candied fruit and sultana panettone.

