



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Vermentino di Gallura DOCG

From a single granite-rich vineyard near Gallura. Harvested in early fall, the grapes are delicately pressed and then fermented in stainless steel tanks. The wine ages in stainless steel as well for about six months followed by two months in bottle. It shows the appellation's hallmark balance between alcohol, acidity, and fruit. Intensely aromatic with tropical nuances and a lovely finish.

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**Wine exported to:** Japan, Canada, USA, Australia

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## Most recent awards

**WINE ENTHUSIAST:** 90

**WINE ADVOCATE:** 88

**BIBENDA:** 90

**WINE SPECTATOR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Vermentino
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Aging containers:	Stainless steel
Aging before bottling:	6 months
Aging in bottle:	2 months
Closure:	cork



## Vineyard

Organic:	No
Vineyard name:	Jannaca
Vineyard location:	Alta Gallura, Sardinia Vena di San Leonardo
Soil composition:	Granite
Vine training:	Guyot
Altitude:	300 meters (984 feet) above sea level
Vine density:	5000 per hectare
Yield:	6.5 ton per hectare
Exposure:	Northeastern
Age of vines:	11 years
Time of harvest:	Late September
First vintage of this wine:	2010

Total yearly production (in bottles): 23,500 bottle a year

## Tasting Notes and Food Pairings

Tasting notes:	Shows Gallura's hallmark balance of alcohol, acidity and fruit; extremely rich, intense aromas of white flowers and almonds, along with complex tropical nuances that pleasingly linger on the palate.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with fresh seafood, including raw fish and shellfish, and oysters in particular. It has the structure to accompany white meats such as rabbit, chicken and pork.
Aging potential:	10 years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	Gianni Menotti