



GIUNCO

BIANCO VERMENTINO DI SARDEGNA D.O.C.

GRAPE VARIETY:
VERMENTINO.

PRODUCTION ZONE:
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA.

CLIMATE:
THE CLIMATE OF THE ZONE IS MEDITERRANEAN. LIMITED RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER AND VARY BETWEEN DRY COLD AND MILD IN AUTUMN AND WINTER.

TYPE OF SOIL:
MESA'S VERMENTINO GRAPES THRIVE IN ALLUVIAL DEPOSITS AND HARDENED EOLIAN SANDSTONES WITH MODERATE CLAY CONTENT. THESE SUB-ALKALINE SOILS ARE WELL-STRUCTURED, WITH IMPORTANT PRESENCE OF STONES AND A HIGH LEVEL OF CALCIUM, MAGNESIUM AND POTASSIUM.

VINE TRAINING SYSTEM:
GUYOT.

GRAPE YIELD PER HECTARE:
20000 -POUNDS

COLOR:
BRIGHT, DEEP STRAW YELLOW.

FRAGRANCE:
A NOSE OF MEDIUM CONCENTRATION, WITH EXOTIC FRUITS IN THE FOREGROUND AND HINTS OF MANGO AND WHITE PEACHES.

FLAVOR:
IT IS BROAD BUT HARMONIOUS ON THE PALATE. THE ALCOHOL IS ALREADY WELL INTEGRATED WITH DELICATE ACID NOTES. TRACES OF ITS AROMAS RETURN IN THE AFTERTASTE.

SERVING SUGGESTIONS:
FISH BAKED IN SALT, FISH AND SEAFOOD HORS D'OEUVRES, CREAMY CHEESES.

SERVING TEMPERATURE:
50°F

HARVEST:
MANUAL, BETWEEN LATE AUGUST AND EARLY SEPTEMBER.

VINIFICATION:
DESTEMMED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-FED INTO THE FERMENTATION VATS, WHERE THE MUST MACERATES ON THE SKINS FOR 9-12 DAYS AT 79°F. THE WINE IS THEN DRAWN OFF AND LEFT TO MATURE IN STAINLESS STEEL FOR AT LEAST 6 MONTHS AND A MINIMUM OF 2 MONTHS IN BOTTLE.

ALCOHOL LEVEL:
13 – 13.5% VOL

