



## GIUNCO

### BIANCO VERMENTINO DI SARDEGNA DOC

GRAPE VARIETY:  
VERMENTINO.

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

CLIMATE:  
THE CLIMATE OF THE ZONE IS MEDITERRANEAN, CHARACTERIZED BY SCARCE 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, TEMPERATE IN THE AUTUMN AND VARY BETWEEN A DRY COLD AND MILD IN WINTER.

TYPE OF SOIL:  
THE VERMENTINO THRIVES IN ALLUVIAL DEPOSITS AND HARDENED EOLIAN SANDSTONES WITH A MODERATE CLAY CONTENT, WHICH ORIGINATED IN THE PLEISTOCENE EPOCH. THESE ARE SUB-ALKALINE SOILS THAT ARE WELL-STRUCTURED, WITH A MARKED PRESENCE OF STONES AND A HIGH LEVEL OF CALCIUM, MAGNESIUM AND POTASSIUM.

VINE TRAINING SYSTEM:  
GUYOT.

GRAPE YIELD PER HECTARE:  
9000 KILOS

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 ACIDULOUS NOTES, AND ECHOES OF ITS AROMAS ON THE NOSE RETURN IN THE AFTERTASTE.

SERVING SUGGESTIONS:  
FISH SOUPS, GRILLED SEA BASS, CREAMY CHEESES.

SERVING TEMPERATURE:  
IN SUMMER 8° - 10°C, IN WINTER 12°C

HARVEST:  
MANUAL, IN 20 KG CRATES, BETWEEN LATE AUGUST AND EARLY SEPTEMBER. PREVIOUSLY - AFTER VÉRAISON - THE BUNCHES ARE THINNED OUT, AND STRICT GRAPE SELECTION IS CARRIED OUT AT THE TIME OF FINAL CONSIGNMENT TO THE WINERY.

VINIFICATION:  
THE DESTALKED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-DRIVEN INTO THE FERMENTATION VATS, WHERE THE MUST MACERATES ON THE SKINS FOR 9-12 DAYS AT 26°C. 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

ALSO AVAILABLE IN 500 ML BOTTLES ("GIUNCO PICCOLO")

