

JUIGHISSA

VERNACCIA DI ORISTANO D.O.C. SUPERIORE



GRAPE VARIETY 100 % Vernaccia di Oristano. Native white grape variety from the Tirso Valley, perfectly suited to alluvial soils where it best expresses its features and achieves the full ripeness of the fruits, which boast high sugar content.

SOIL Alluvial soil; medium-sandy texture. Flowing down the plain and flooding for centuries, Tirso river created soils which are naturally fertile and very draining, due to the presence of sand and occasional pebbles. These soils, typical of the Tirso Valley, are called "Bennaxi". Here Vernaccia finds its ideal habitat.

VINEYARD SIZE 5 ha

TRAINING SYSTEM Bush-trained (Sardinian alberello).

FERTILIZERS Natural organic.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation off skins. Traditional spontaneous fermentation in concrete vats with no use of temperature control. Starting sugar content of the must has to be at least 21° Babo (corresponding to 24.4 °Bx), in order to guarantee the future alcohol content, essential for ageing and maturation.

AGEING In the spring following harvest, the new wine is moved into durmast barrels of

different sizes, which are not filled to capacity to allow the characteristic film of "flor" yeasts to form, the same yeasts that carried out alcoholic fermentation and that follow the wine during the whole ageing process. According to wine laws, Vernaccia must undergo a three-year ageing process; this process lasts at least 8 years for our wines.

DESCRIPTION Amber golden-yellow, crystal clear; the wine bouquet is wide and complex, rich in intense aromas amongst which honey and almond; its complexity is traditionally expressed by the term "murrui", a Sardinian word meaning "perfumed with myrrh", thus referring to something very perfumed and spicy. Even though the nose seems to anticipate something sweet, the wine is absolutely dry on the palate, warm and harmonic.

Its freshness is guaranteed by a pronounced acidity, which promises a high ageing potential. Its long maturation is responsible for great structure and persistence.

ALCOHOL CONTENT 17,5 % vol

FOOD MATCHING Traditionally as aperitif, ideally with Sardinian mullet bottarga (cured mullet roe), blue cheeses or to round off a meal with Sardinian plain pastries, mostaccioli di Oristano and even dark hazelnut chocolate. The best pairing is still with amaretti di Oristano (typical almond biscuits).

SERVING TEMPERATURE 14-16 °C