

# REMADA

VERNACCIA I.G.T. VALLE DEL TIRSO



**GRAPE VARIETY** 85% Vernaccia di Oristano. Native white grape variety from the Tirso Valley, perfectly suited to alluvial soils where it best expresses its features, achieving the full ripeness of the fruits. 15% other minor local varieties.

**SOIL** Alluvial soil; medium-clayey texture.

**VINEYARD SIZE** 5 ha

**TRAINING SYSTEM** Espalier, Guyot.

**FERTILIZERS** Natural organic, livestock manure.

**PLANT PROTECTION PRODUCTS** Traditional: sulphur and copper.

**WEEDING** Only mechanical.

**FERMENTATION** Traditional spontaneous fermentation in concrete vats with no use of temperature control.

**AGEING** Unlike classical Vernaccia which only ages in wood, this version refines only in concrete vats for about one year.

**DESCRIPTION** Crystal clear and golden yellow in colour, with aromas of ripe yellow fruits, almond and sweet spices on the nose. The wine is dry, smooth and warm on the palate. It shows a harmonic and well-balanced combination of qualities.

**ALCOHOL CONTENT** - % vol

**FOOD MATCHING** Typical young Vernaccia wine; It perfectly pairs with seafood starters, especially with bottarga (cured fish roe). Also excellent to round off a meal as accompaniment to plain pastries and almond biscuits such as amaretti di Oristano.

**SERVING TEMPERATURE** 12-14 °C