

UGONE III

VERMENTINO DI GALLURA D.O.C.G. SUPERIORE



GRAPE VARIETY 100% Vermentino.
The most popular white grape variety in Sardinia expresses itself best in Gallura, giving more structured and complex wines.

SOIL Weathered granite soils.

VINEYARD SIZE 1,5 ha

TRAINING SYSTEM Espalier, Guyot.

FERTILIZERS Natural organic, green manuring every other year.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Short cold maceration on the skins.

The clear must ferments at a controlled temperature around 15 °C in stainless steel tanks for about 20 days.

AGEING Weekly batonnages, for about one month, contribute to increasing its complexity, sapidity and aromatic intensity. Refining ends in stainless steel.

DESCRIPTION Bright straw yellow with green hues, with fruity and floral aromas on the nose. The wine is dry, fresh and sapid on the palate.

Persistent and structured wine.

ALCOHOL CONTENT 14 % vol

FOOD MATCHING It perfectly matches with all seafood cuisine, especially with shellfish.

SERVING TEMPERATURE 8-10 °C