



GIUNCO

VERMENTINO DI SARDINIA DOC

GRAPES:
VERMENTINO.

PRODUCTION ZONE:
THE SULCIS AREA, IN THE FAR SOUTH WEST OF SARDINIA.

CLIMATE:
A MEDITERRANEAN CLIMATE, WITH SCATTERED LOW ANNUAL RAINFALL MAINLY IN AUTUMN AND WINTER MONTHS, FREQUENT MISTRAL WINDS, HIGH SUMMER AND SPRING TEMPERATURES, MILD AUTUMNS AND MILD OR COLD AND DRY WINTERS.

SOIL:
THE VERMENTINO GROWS ON ALLUVIAL DEPOSITS AND CEMENTED AEOLIAN SANDSTONE WITH CLAY LOAM TEXTURE, FORMED DURING THE PLEISTOCENE. THE SOIL PH IS SLIGHTLY ALKALINE, WELL-STRUCTURED, WITH A GOOD LEVEL OF STONY PARTICLES, RICH IN CALCIUM, MAGNESIUM AND POTASSIUM.

TRAINING SYSTEM:
GUYOT.

HARVEST:
MANUAL IN 20KG CRATES BETWEEN THE END OF AUGUST AND THE BEGINNING OF SEPTEMBER AFTER THINNING OF THE BUNCHES -POST VERAISON- FOLLOWED BY CAREFUL SELECTION BEFORE FINAL DELIVERY TO THE WINERY.

VINIFICATION:
GRAPES ARE CHILLED AT 10°C BEFORE DESTEMMING AND GENTLE PRESSING. THE FIRST FRACTIONS, THE MOST PRIZED, ARE COLD-DECANTED FOR 48 HOURS BEFORE FERMENTATION IS BEGUN AND KEPT AT 15°-18°C. THE WINE IS LEFT ON THE LEES FOR AT LEAST 4 MONTHS. THE WINE IS BOTTLE AGED FOR AT LEAST 1 MONTH BEFORE SALE.

COLOUR:
BRIGHT STRAW YELLOW.

AROMA:
INTENSE WITH CITRUS ZEST, WHITE-FLESHED FRUIT AND TROPICAL FRUITS WITH BALSAMIC NOTES FROM MEDITERRANEAN SHRUBS AND HINTS OF IODINE.

TASTE:
TASTING IS ENERGETIC AND QUICK-FIRE YET ALL-EMBRACING, FRESHNESS AND SALTINESS DICTATE THE RHYTHM AND UNDERPIN THE AROMATIC FRUITY AND BALSAMIC HINTS.

PAIRINGS:
FISH SOUPS, CRUSTACEANS, FILLED PASTAS, FISH DISHES, CREAMY CHEESES.

ALCOHOL CONTENT:
13.5% VOL

SERVING TEMPERATURE:
7 - 9° C

ALSO AVAILABLE IN 500 ML FORMAT "GIUNCO PICCOLO"

