



THE PRIDE OF A SARDINIAN WINE



## GALESA

VALLI DI PORTO PINO IGT

GRAPES:	Indigenous white grapes.
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 indigenous white grapes for this wine grow on alluvial deposits and Aeolian sandstones - cemented together to create a sandy/clayey texture - which originated in the Pleistocene Epoch. These are well-structured, subalkaline soils, with a notable presence of stones and a high level of calcium, magnesium and potassium.
TRAINING SYSTEM:	Cordon spur.
HARVEST:	Between late August and early September.
VINIFICATION:	The grapes are only destemmed, and fermentation begins with the must in contact with the skins for 5 days before being completed in oak barrels, where the wine remains for 6 months. This is followed by a further 15 months' maturation in tank and bottle.
COLOR:	Bright straw yellow with green highlights.
AROMA:	Vigorous yet elegant, it offers exotic sensations on the nose, with intense fruity notes of mango, papaya, and pink grapefruit, which alternate with suggestions of herbs like lemon balm and helichrysum, flint-like mineral nuances, and a hint of sweet spices.
TASTE:	It displays both a captivating liveliness and authoritativeness on the palate: its freshness keeps the taste vibrant, while the intermingling of fruity flavors with notes of aromatic herbs and spices colors the aftertaste with Mediterranean sunlight, innervated in the long finish by a faint tangy streak.
PAIRINGS:	John Dory with artichoke, pasta with sardines, guinea fowl with lemon sauce, and cheese risotto.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	10 - 12 °C
FORMAT BOTTLE:	750 ML

