



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

**Grape variety:** Vermentino di Gallura 100% pure

**Soil:** pulverised granite typical of the Gallura region

**Vines and training:** “guyot” espalier

**Density:** 4000 stumps per hectare

**Yield:** 1.5-2 kg/stump

**Grape harvest:** second half of September

**Harvesting system:** exclusively manually using small crates

**Mashing:** lowering temperature of the grapes to 3-4 °C in a cold store for 18 to 24 hours, stalk removal, soft pressing, slight pellicular cryomaceration, soft final pressing and static cold settling for 24 hours.

**Fermentation:** slow fermentation at a controlled temperature of 16°C for 20 days

**Ageing:** on fine lees in stainless steel and then in bottles stored horizontally

**Corking:** cork with TOWER6 international patent

**Packaging:** 0.75 liter dark bottles stored horizontally

**Qualification:** D.O.C.G. controlled and guaranteed origin

**Designation:** white, mellow

**Type:** superior quality

**Content of alcohol:** 14% Vol.

**Total acidity:** 5,90 g/l

**Residual sugar:** 2 g/l

**Dry extract:** 22 g/l

**Sensory values:** elegant scent of the Mediterranean scrub combined with the fragrance of mature yellow fruit. Warm and soft wine with a pleasant harmony of freshness and taste.

**Accompaniment:** table wine with all dishes, pleasant as an aperitif, very suitable for starters but, above all, for first courses of pasta and rice and, in particular, for fish courses.

**Serving temperature:** 10-12°C