



## OSKOS VERMENTINO DI GALLURA D.O.C.G. VENDEMMIA TARDIVA

**Variety:** Vermentino of Gallura pure 100%

**Soil:** pulverised granite typical of Gallura

**Vine e training:** Guyot espalier

**Density:** 4000 vines / ha

**Yield:** 1-1.5 kg / stump

**Grape Harvest:** the second half of October

**Harvest system:** exclusively only manually using small crates

**Mashing:** lowering temperature of the grapes to 3-4 ° C in a cold store for 18-24 hours, stalk removal, soft pressing, cold maceration on the skins for 4 days, and static cold settling for 24 hours

**Fermentation:** slow fermentation at a controlled temperature of 14 ° C for 35 days

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

**Corking:** cork with international patent TOWER6

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

**Qualification:** DOCG controlled and guaranteed origin

**Designation:** white tranquil

**Type:** late harvest

**Alcohol content:** 14.5% Vol.

**Total acidity:** 4.90 g/l

**Residual sugar:** > 2 g/l

**Extract:** 24 g/l

**Sensory value:** intense aromas and wrapping reminiscent of orange blossom, lemon peel, dried herbs, lavender flowers and hawthorn, in the final There are hints of wisteria, thyme and honey citrus . In the mouth the wine is refined and elegant, with a body shapes and soft spoken. Round flavors and honeyed a citrusy fresh and bright

**Accompaniment:** hot appetizers with vegetables and cream cheese, pasta with piquant sauces, fish to the plate, important shellfish, lobster or lobster stew with tomatoes

**Serving temperature:** 8-10° C