

# FUNTANALIRAS



## CLASSIFICATION

Vermentino di Gallura DOCG.

## PLACE OF ORIGIN

Gallura, at 300-450 m above sea level.

## SOIL

Granite weathering.

## GRAPE VARIETIES

100% Vermentino di Gallura.

## CLIMATE

Regular rainfall in May and June, followed by hot summers.

## HARVESTING

Traditional, the first week of October.

## VINIFICATION TECHNIQUE

White, light crushing and soft pressing, fermentation under controlled temperature.

## TASTING NOTES

Colour: Light straw yellow with green tinges.

Nose: Elegant bouquet, hints of quince, acacia blossoms, slight notes of bitter almonds.

Palate: Dry, mellow.

## STORAGE

Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle.

## SERVING

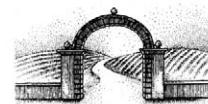
Tall, fairly wide goblet, serving temperature 8-12 °C.

## MATCHINGS

Seafood dishes, fish, shellfish, excellent aperitif.

## SIZE

75 cl, 37,5 cl.



CANTINA DEL VERMENTINO  
MONTI