

GALÀNA



CLASSIFICATION

IGT (Typical Geographical Indication) red Colli del Limbara.

PLACE OF ORIGIN

Gallura, at 300-450 m above sea level.

SOIL

Granite weathering.

GRAPE VARIETIES

Cabernet, Sauvignon, Sangiovese, Carignano, Cagnulari and other red grapes.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, in late October.

VINIFICATION TECHNIQUE

Red, soft crushing, pomace maceration for 15 days.

AGING

Wood casks for 13 months, further development in the bottle for 10-15 months.

TASTING NOTES

Colour: Deep ruby red with purple tinges.

Nose: Intense, hints of forest fruits, vanilla notes.

Palate: Dry, warm, rich with excellent body, mellow, elegant.

STORAGE

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

SERVING

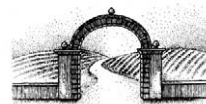
Stemware with wide rim and fairly tall bowl, serving temperature 18-20 °C, let breathe in a decanter 1 hour before serving.

MATCHINGS

First courses, roast meats, mild PDO Sardinian Pecorino cheese, throughout the meal.

SIZE

300 cl, 150 cl, 75 cl.



CANTINA DEL VERMENTINO
MONTI