



## KRAMORI

VERMENTINO DI GALLURA D.O.C.G.

**Superiore**

VENDEMMIA 2023

**TYPE:** white dry wine.

**VARIETY:** 100% Vermentino.

**PRODUCTION AREA:** Gallura.

**MUNICIPALITY:** Telti - Calangianus (Olbia).

**AVERAGE AGE OF THE PLANTS:** 18 years.

**PLANT DENSITY:** 5500 plants/hectares.

**YIELD PER HECTAR:** 80 quintals.

**YIELD PER PLANT:** 1,5 kg.

**SPACING OF THE VINES:** 2,40 m. x 0.80 m.

**ALTITUDE:** 500 m. a.s.l.

**EXPOSURE:** South-East.

**TRAINING SYSTEM:** simple Guyot.

**TYPE OF SOIL:** loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

**HARVEST TIME:** last decade of September.

**VINIFICATION:**

Manual harvesting in small boxes.

De-stemming and soft pressing in low temperature.

Clarification: static cold.

Fermentation: 80% in steel tanks at 16/18 °C and the other 20% in tonneau lightly toasted.

Duration of fermentation: 15 days.

Malolactic fermentation: none.

Elevage: 8 months on the lees.

Filtration: natural.

Ageing in bottle: 2 months.

Production: 30.000 bottles.

**TECHNICAL INFORMATIONS:**

Alcohol: 14% in vol.

Acidity: 6 g/l.

pH: 3,30