



## TARRA NOA

VERMENTINO DI GALLURA D.O.C.G.  
2023

**TYPE:** white dry wine.

**VARIETY:** 100% Vermentino.

**PRODUCTION AREA:** Gallura.

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

**AVERAGE AGE OF THE PLANTS:** 15 years.

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

**YIELD PER HECTAR:** 90 quintals.

**YIELD PER PLANT:** 1,7 kg.

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

**ALTITUDE:** from 250 m. a.s.l. to 300 m. a.s.l.

**EXPOSURE:** South-East.

**TRAINING SYSTEM:** simple Guyot.

**TYPE OF SOIL:** sandy loam of granitic to clayey/sandy origin with a strong presence of quartz stones consisting of minerals such as quartz, on a base matrix ranging from a fine-grained to a glassy structure.

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

**VINIFICATION:**

Manual harvesting in small boxes.

De-stemming and soft pressing in low temperature.

Clarification: static cold.

Fermentation: in steel tanks 16/18 °C.

Duration of fermentation: 15 days.

Malolactic fermentation: none.

Elevage: 6 months on the lees.

Filtration: natural.

Ageing in bottle: 2 months.

Production: 70.000 bottles.

**TECHNICAL INFORMATION:**

Alcohol: 12.5% in vol.

Acidity: 6 g/l.

pH: 3,30