



## KARI DÌ PÈTRA

VERMENTINO DI GALLURA D.O.C.G.

**Vendemmia Tardiva**

**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:** 60 quintals.

**YIELD PER PLANT:** 1,1 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:** 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 October.

**VINIFICATION:**

Manual harvesting in small boxes.

De-stemming and soft pressing in low temperature. Clarification: static cold.

Fermentation/ageing: in steel tanks 16/18 °C. 50% ageing in tonneau low toasted for 12 months and the other 50% in steel tanks

Duration of fermentation: 15 days.

Malolactic fermentation: none.

Elevage: 8 months on the lees.

Filtration: natural.

Ageing in bottle: 10 months.

Production: 3.900 bottles.

**TECHNICAL INFORMATION:**

Alcohol: 14,5% in vol.

Acidity: 5,3 g/l.

pH: 3,3