



KRAMORI

VERMENTINO DI GALLURA D.O.C.G.

Superiore

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 INFORMATION:

Alcohol: 14% in vol.

Acidity: 6 g/l.

pH: 3,30