



TARRA NOA

VERMENTINO DI GALLURA D.O.C.G.

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