

# sa Raja



## VERMENTINO DI SARDEGNA D.O.C.

2019

**TYPE:** white dry wine.

**VARIETY:** 100% Vermentino.

**PRODUCTION AREA:** Gallura.

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

**AVERAGE AGE OF THE PLANTS:** 10 years.

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

**YIELD PER HECTAR:** 65 quintals.

**YIELD PER PLANT:** 1,2 kg.

**SPACING OF THE VINES:** 2.40 m. x 0.80 m.

**ALTITUDE:** from 325 m. a.s.l. to 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:** 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 °.

Duration of fermentation: 15 days.

Malolactic fermentation: none.

Elevage: 6 months on the lees.

Filtration: natural.

Ageing in bottle: 2 months.

Production: 47.000 bottles.

**TECHNICAL INFORMATION:**

Alcohol: 14,10% in vol.

Acidity: 6,20 g/l.

pH: 3,36