



# ANIMAS<sup>®</sup>

## RIFLESSI DI SARDEGNA

### DATA SHEET

|                             |  |
|-----------------------------|--|
| <b>Type:</b>                | Still white wine   |
| <b>Grapes:</b>              | 100% Vermentino  |
| <b>Denomination:</b>        | Vermentino di Gallura DOCG Superior  |
| <b>Alcohol:</b>             | 14,5%  |
| <b>Production area:</b>     | Berchideddu (vineyard Juane Chijina)   |
| <b>Planting year:</b>       | 2008   |
| <b>Soil:</b>                | Mixed granite decay  |
| <b>Altitude:</b>            | 170 meters above sea level   |
| <b>Training system:</b>     | counter-espalier   |
| <b>Pruning method:</b>      | Guyot  |
| <b>Production hectare:</b>  | 70-80 Q/hectare  |
| <b>Irrigation:</b>          | Yes  |
| <b>Harvest method:</b>      | Manual in cases  |
| <b>Vinification:</b>        | The carefully selected grapes are processed as soon as they are harvested. Once in the cellar, they are de-stemmed and then gently pressed. The must obtained is transferred to refrigerated fermentation vats where the first clarification is carried out, at the end of fermentation the wine is decanted into steel vast waiting for bottling. All processes take place at a controlled temperature to maximize quality. |
| <b>Aging:</b>               | In steel tanks for 6-7 months  |
| <b>Characteristics:</b>     | The wine has straw yellow color with golden reflections, the scents are fine and persistent, fruity and floral. On the palate the main characteristics are freshness and minerality, overall it is balanced and persistent.  |
| <b>Pairing:</b>             | Excellent as an aperitif, it goes perfectly with first and second courses of sea, white meats, cold cuts and delicate cheeses.   |
| <b>Serving temperature:</b> | 10-12 degrees °C   |