


BERRITTA
DORGALI



TZIU MARTINE
D.O.C. VERMENTINO DI SARDEGNA

TZIU MARTINE

D.O.C. VERMENTINO DI SARDEGNA



GRAPE VARIETY	100% Vermentino
COLOUR	Straw yellow
AGE OF VINES	25 years
VINEYARD ALTITUDE	120 a.s.l.
VINEYARD EXPOSURE	South-east
VINEYARD YIELD	7 tonnes/ha
SOIL TYPE	Draining with granite decomposition.
HARVEST	By hand, in crates, first week of September.
VINIFICATION	The grapes are cooled in a cool cell for one night. The next morning, they are destemmed and pressed and then transferred to steel vats to ferment with their own indigenous yeasts. After 48 hours the skins are separated and the free-run must continues to ferment at a controlled temperature of 20°C until complete depletion of the sugars.
AGEING AND REFINEMENT	After fermentation, the wine is transferred, again into steel vats, and left to rest on the fine lees until the following spring, when it is clarified and bottled.
ORGANOLEPTIC CHARACTERISTICS	Pure Vermentino with a decisive fresh and saline taste. Careful vinification with indigenous yeasts has maintained the typical fragrances of this grape. The citrus and fruity notes accompany the delicate and well-defined mouthfeel of the short maceration on skins.
SERVING TEMPERATURE	8-10°C
PACKAGING	75 cl bottle