

BRANU
VERMENTINO DI GALLURA D.O.C.G.

Branu



100% Vermentino grapes grown in vineyards with espalier (Guyot) training system on soils with granite weathering origins, medium mixture, tending to sandy.

Due to the warm weather during the harvest, the use of cold is applied immediately after the destemming and crushing. After the extraction of the must, alcoholic fermentation takes place in stainless steel tanks at controlled temperature of 15-18°C. The vinification is carried out in stainless steel, at controlled temperature. Bottled young, it keeps the minerality and freshness typical of Vermentino di Gallura.

Ideal as an aperitif, perfect accompaniment to seafood, pasta and fish dishes.

Color: straw yellow, brilliant with greenish hues.

Bouquet: intense with fruity and mineral notes.

Taste: long and persistent, savoury and intense

Alcohol:	13%
Total acidity:	5,5 g/l
Dry extract:	20,4 g/l
Residual Sugar:	3,5 g/l
Ph:	3,35
Bottle:	0,50 l - 0,75 l



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