

SCIALA VERMENTINO DI GALLURA D.O.C.G. SUPERIORE



From a selection of the best grapes (100% Vermentino) of the most vicated vineyards of the Surrau valley, comes a wine with important structure and intense aromatic features. The Vermentino grapes are grown with espalier (Guyot) training system on soils derived from granite weathering at medium consistency, tending to sandy. During the harvest, the use of cold happens immediately after the destemming and crushing process. After a brief contact of the skins with the must, alcoholic fermentation takes place in stainless steel tanks with controlled temperature around 16-18°C, where it will evolve for a few months in contact with its fine lees (bâtonnage).

Perfect with pasta dishes with fish, rock salt encrusted fish, white meats, fresh soft cheeses.

Colour: Straw yellow with greenish hues.

Bouquet: intense, with notes of exotic fruit and Mediterranean scrub.

Taste: soft, long and persistent, with vegetal hints and mineral notes.

Alcohol:	14%
Total acidity:	5,3 g/l
Dry extract:	22 g/l
Residual sugars:	3,5 g/l
Ph:	3,4
Size:	0,5 l - 0,75 l - 1,5 l



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