



RÍAS

VERMENTINO DI GALLURA DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



From grapes grown at the foothills of Limbara Mountains Rías is born, a Vermentino of Gallura DOCG strong and intense, like the environment from where it comes from. Young and fresh wine, which preserves the primary aromas of the vine. This Vermentino di Gallura DOCG looks bright straw yellow color with greenish hues, intense aromas, fruity and floral notes.

Grape varieties	100% Vermentino
Designation	Still white
Appellation	Gallura D.O.C.G Superiore
Soil characteristics	Granite weathering
Training system	Guyot
Harvest	end of september - early October
Harvested mode	Grape are hand harvested in crates
Vinification	The selected grapes are destemmed and then pressed, the must obtained is clarified by static settling at a controlled temperature and fermented with selected yeasts.
Ageing	after fermentation the wine was left in contact with the yeasts for 4 months
Sensory notes	Bright straw yellow color with greenish hues, intense aromas, fruity and floral notes. Flavor long, fruity and persistent.
Pairings	The perfect combination with dishes seafood, white meats and fresh soft cheeses.
Serving temperature	10°C (50°F)

TENUTE GREGU di Raffaele Gregu

Legal office: Via Ragusa 3, 07026 Olbia (OT - Italy)

Cellar and vineyard: Loc. Giuncheddu, 07023 Calangianus (OT - Italy)

www.tenutegregu.com | info@tenutegregu.com | facebook.com/tenutegregu

