



SELENU

VERMENTINO DI GALLURA SUPERIORE DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Selenu is a Vermentino of Gallura Superiore DOCG made with pure Vermentino grapes. Grapes are picked up at the first light of the morning, still wet for the dew of the night.

This gives it a pleasant freshness on the palate and a bouquet of intense aromas and floral.

Grape varieties	100% Vermentino
Designation	Still white
Appellation	Gallura D.O.C.G Superiore
Soil characteristics	Granite weathering
Training system	Guyot
Harvest	First decade of 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	Pale yellow wine is soft, long and persistent, with hints of mineral and ripe fruit. Freshly palatocon a bouquet of intense aromas and floral.
Pairings	Great pairing with seafood dishes , 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

