

BÈRU

This wine is the desire to experiment that you breathe throughout the company. Our challenge is to demonstrate that Vermentino is a "versatile" vine. While subjecting it to different types of winemaking, always it keeps its identity and valuable organoleptic characteristics that have made it known and appreciated all over the world. We therefore wanted to dedicate a corner of the cellar to the *élevage en barriques*.

NOMEN EST OMEN: [Beru] (sardo) – Noble, superior – Vermentino's origin

Classification:	Vermentino di Gallura DOCG Superiore
Grape variety:	Vermentino 100%
Vintage:	2016
Vineyard region:	Gallura, Sardinia Region (Italy)
Soil:	Granitic and slightly sandy
Altitude:	350 mt above the sea level
Yield per hectare:	60 q.li/ha
Forma di allevamento:	Spur pruned cordon
Planting density:	5600 plants/ha
Vinification:	Strictly manual harvesting of the best Vermentino's vine, with manual selection. The grapes are left to macerate a few hours before being softly pressed. The alcoholic fermentation takes place in small French oak barrels.
Fermentation temperature:	16-18 °C
Time of the fermentation/maceration:	Slow fermentation
Maturation:	<i>Sur lies</i>
Bottling period:	Summer -Autumn 2017
Alcohol content:	14,0 % vol
Potential aging:	8 years
TASTING NOTES:	
Colour:	Straw yellow with golden hues
Bouquet:	Very fine, intense and complex, with nuance of vanilla and thyme. They recognize the strawberry tree and passion fruit
Taste:	Full-bodied wine, elegant and stylish, with excellent minerality, smooth. Final of white flowers and acacia
Storage:	Serve at a temperature of 10-12 °C.



SIDDURA
Sardegna in purezza

SOCIETA' AGRICOLA SIDDURA SNC
Località Siddura Snc
07020 Luogosanto Nord Est Sardegna, Italia
Tel: +39 079 65 73 027
E-mail: info@siddura.com
Web: www.siddura.com