

SPÈRA

The proximity to the sea, the Mediterranean climate, the granite components of the soil, the mistral wind, contribute all to the elegant character of Spèra, a fresh, fragrant and moderately alcoholic white wine. Best served cool, it's a perfect aperitif or a welcome addition to enhance the delicious seafood dishes.

NOMEN EST OMEN: SPÈRA (Gallura's dialect) - Beam of light

YEAR OF BIRTH	2012
NUMBER OF AWARDS	104
Classification:	Vermentino di Gallura Docg
Grape variety:	Vermentino 100%
Vintage:	2023
Vineyard region:	Gallura, Sardinia Region (Italy)
Soil:	Granitic and slightly sandy
Altitude:	250 m on the sea level
Yield per hectare:	70 q.li/ha
Forma di allevamento:	Guyot and spur pruned cordon
Planting density:	5600 plants/ha
Vinification:	The grapes are handpicked in small baskets, following destemmed and gently crushed. The alcoholic fermentation take place in thermo-controlled steel vats.
Fermentation temperature:	12-13 °C
Time of the fermentation/maceration:	Medium-slow fermentation
Maturation:	<i>Sur lies</i>
Bottling period:	Spring - summer 2024
Alcohol content:	13,5 % vol.
Potential aging:	3 years
TASTING NOTES:	
- Colour:	Straw yellow with greenish reflections
- Bouquet:	Fine and intense. Delicate citrus flavours and typical scent of "Macchia Mediterranea"
- Taste:	Dry, sapid and fresh. Good balanced taste and pleasant organoleptic persistence
Storage:	Serve at a temperature of 6-8 °C.

