

# 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*. Starting from the early stages of winemaking,

**NOMEN EST OMEN: [veru] (Sardinian) – Noble, true, superior – Vermentino's origin**

**YEAR OF BIRTH** 2012

**NUMBER OF AWARDS** 86

Classification: Vermentino di Gallura DOCG Superiore  
Grape variety: Vermentino 100%

Vintage: **2023**  
Vineyard region: Gallura, Sardinia Region (Italy)  
Soil: Granitic and slightly sandy

Altitude: 350 m on 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: *Fermented and aged in oak barrels.*

Bottling period: Autumn 2024  
Alcohol content: 14,0 % vol  
Potential aging: 10 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 12-13 °C.



**SIDDURA**  
*Sardegna in purezza*

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