



# JANKARA



## Vermentino di Gallura Superiore DOCG 2019

|                              |   |
|------------------------------|---|
| <b>Grapes:</b>               | 100% Vermentino   |
| <b>Region:</b>               | Sardinia  |
| <b>Vineyards:</b>            | Vena di San Leonardo, Cru Jannaca   |
| <b>Exposure:</b>             | Northeast   |
| <b>Altitude:</b>             | 300 meters (984 feet) above sea level   |
| <b>Soil:</b>                 | Granite   |
| <b>Vine Training:</b>        | Guyot   |
| <b>Vine Age:</b>             | 11 years  |
| <b>Time of Harvest:</b>      | Late September  |
| <b>Vine Density:</b>         | 5,000 vines per hectare   |
| <b>Vine Yield:</b>           | 6.5 tons per hectare  |
| <b>Total Production:</b>     | 23,500 bottles  |
| <b>Vinification Process:</b> | Manual harvest takes place in late September. The grapes are delicately soft-pressed and fermented in thermo-controlled, stainless steel vats.  |
| <b>Aging Process:</b>        | The wine ages six months in stainless steel tanks and at least two months in bottle.  |
| <b>Alcohol Content:</b>      | 14.50%  |
| <b>Tasting Notes:</b>        | Great balance between acidity, alcohol, and fruit with extremely rich, intense aromas of white flowers and almonds, along with complex tropical nuances that pleasingly linger on the palate. |
| <b>Winemaker:</b>            | Gianni Menotti  |
| <b>Cellaring:</b>            | Up to 10 years  |
| <b>Bottled:</b>              | Spring  |
| <b>Closure:</b>              | Cork  |
| <b>Food/Menu Pairing:</b>    | Pairs well with fresh seafood, including raw fish and shellfish, and oysters in particular. It has the structure to accompany white meats such as rabbit, chicken, and pork.                  |