Saraja Tarra Noa, Vermentino di Gallura DOCG 2024

ISR0012024

Saraja

— Sardegna, Italy

A bright, textural Vermentino from this excellent estate with vineyards in the Prime Vermentino di Gallura region, the variety's Sardinian heartland.

2019 Vintage

The Wine Merchant Top 100 Top 100 2022

Production

The Vermentino grapes are sourced from the Gallura region - where the vines are cultivated on Guyot trellises at around 350m altitude, and with a south-easterly exposure. The soil is a combination of loam and sand, with additional clay and quartz rocks. At the start of September the grapes are hand-harvested into small crates. They are destemmed and softly pressed at low temperatures, then fermentation takes place in stainless steel over a period of 15 days. The wine spends 6 months on lees, and a further 2 months in bottle before release.

Tasting note

Bright citrus aromas with delicate floral hints and lightly savoury characters. The palate has fresh acidity, lemon notes and a touch of stone fruit. Mineral and fine with a ripe, rounded, tangy finish.

Food Match

Serve with seafood, and simple spaghetti dressed with olive oil, garlic and lemon zest.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vermentino di Gallura Superiore DOCG

Winemaker:
Federico Curtaz

Grape Varieties:
Vermentino 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8053306940305