Saraja Kintari, Vermentino di Gallura Superiore DOCG 2024

ISR0032024

Saraja

— Sardegna, Italy

Fantastic Sardinian Vermentino Superiore from the estate's higher altitude, older and lower-yielding vineyards, giving a wine of breadth and complexity.

2019 Vintage

The Wine Merchant Top 100 Top 100 2022

Production

The vines are Guyot-trellised and grow south-facing, at 400-500m altitude. The soil is a combination of sand, loam, clay and quartz. The 100% Vermentino grapes are hand-harvested towards the middle of September. After destemming and soft pressing at low temperatures, the wine is fermented in stainless steel over a period of 15 days. The wine spends 6 to 8 months on fine lees, and a further 2 months in bottle before release.

Tasting note

A fresh, vibrant nose with subtle citrus and honey aromas complemented by lightly herbal notes. The palate is focused and textural with ripe apricot characters offset by mineral notes and a taut saline finish.

Food Match

Pairs well with sea bass and tuna, pork, and vinaigrette-dressed salads.

ABV:
13.00%

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:
8053306940084