



VINITY
WINE COMPANY

Cantina Gallura

Piras, Vermentino Di Gallura

Appellation: Vermentino di Gallura DOCG Superiore

Region: Sardegna

Type: White, dry

Varietal: 100% Vermentino

Vermentino di Gallura DOCG Piras is the purest expression of Cantina Gallura's Vermentino. It is obtained from a selection of Vermentino grapes and soft pressing, with a very short refinement in steel to enhance the original aromas of the vine.

Tasting Notes

Color: Bright yellow with light green tinges.

Bouquet: Intense, fruity, flowery, ample and lingering.

Palate: Dry, balanced, fresh, long pleasant finish on the palate, fine, with fruity notes.

Alcohol: 12.5%.

Serving suggestions: Serve at a 9-12°C (48-54°F) in a tall, fairly wide goblet.

Food Pairing

Raw shellfish, hot starters, light first courses with seafood condiments, shellfish, grilled fish, delicate meats.

Vineyard Notes

Production Area: Valley of San Leonardo in the countryside of Luras, Calangianus, yield 60-70 quintals per hectare.

Vineyard: Mostly at 1000 feet above sea level on a western/south-western exposure.

Soil: Granite soils of limited depth, rich in skeleton consisting of coarse granite sand, loose, and it is poor in nutrients, and has very low water retention.

Training System: Guyot.

Winemaking Notes

Harvest: Traditional, by hand at the end of September.

Vinification: Ripe grapes are softly pressed and fermented at low temperatures in stainless steel tanks.

Aging: A short refinement in stainless steel tanks before bottling.



Cantina Gallura is located in the town of Tempio Pausania on the foothills of Mount Limbara. Here, beneath dazzling white granite mountains shaped by the North wind, grow blood-red cork-oaks and the native vines of Sardegna. The cooperative was founded in 1956 and over 100 growers contribute their grapes. The soil, a mix of sand and rock, is poor, and the vines have to struggle to survive this hostile environment. The limited grape yield offer wines with unique and prized qualities. Since 1956 the wine producing cooperative of Gallura has worked with the local farmers to focus on the native grapes of exclusive "Gallurese" origin.