



SURRAU "LIMIZZANI" VERMENTINO DI GALLURA DOCG



PRODUCER PROFILE

Winery Owner(s):
Famiglia Demuro
Winemaker:
Mariolino Siddi
Winery Founded:
2001
Region:
Sardinia

WINE STORY

Gallura, a land of granite rocks and mistral winds on the northern end of the island of Sardinia, is home to some of the finest Vermentino made. Limizzani is the name of a mystical site from the ancient Mediterranean civilizations that inhabited the region thousands of years ago. From grapes sourced across all the estate vineyards, Limizzani is a fresh and pure Vermentino that embodies the essence of Gallura.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	100 m.a.s.l.
SOILS:	Sandy with medium mixture of weathered granite
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable - Lotta integrata
AGE OF VINES:	7 - 12 years old
YIELD:	2.67 tons per acre
GRAPES:	Vermentino 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Destemming, Crushing, Press and Cold Settling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	50,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5.6
RESIDUAL SUGAR:	4.8 g/L	EXTRACT:	21