



SURRAU "SCIALA" VERMENTINO DI GALLURA DOCG SUPERIORE



PRODUCER PROFILE

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

WINE STORY

Sciala is a term of Arabic origin that refers to an abundant harvest and generous fruit production. Grapes for the Sciala Vermentino di Gallura Superiore come from a careful selection made in the finest vineyards to represent the very best of the vintage. The selection changes every vintage in order to obtain the best result. After a brief contact with the skins and must, controlled temperature fermentation takes place in stainless-steel tanks where the wine continues to evolve for a few months in contact with its lees. Sciala is the most awarded wine from the Surrau estate in terms of national and international recognition.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	100 m.a.s.l.
SOILS:	Sandy with weathered granite origins
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable - Lotta Integratae
AGE OF VINES:	20 years old
YIELD:	60 quintals per hectare
GRAPES:	Vermentino 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Racking and transfer before fining and bottling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	90,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6.2
RESIDUAL SUGAR:	2.5 g/L	EXTRACT:	24