

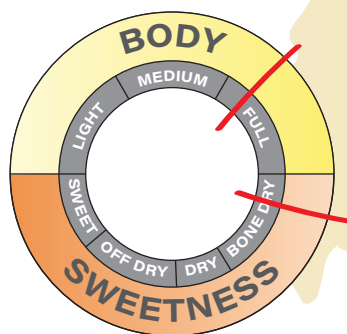
LEDDA

Vermentino di Gallura DOCG Superiore 'Solianu' 2021

SARDEGNA/ITALY

GRAPE: *Vermentino 100%*
TRAINING METHOD: *Guyot*
VINE AGE: *20yrs*
PLANTING DENSITY: *5,000 vines/ha*
YIELD: *50-55 hl/ha*
HARVEST METHOD: *Hand*
TOTAL PRODUCTION: *22,500 L*
SOIL TYPE: *Granite*

PRE FERMENT: *None*
VESSEL: *Stainless*
MACERATION TIME: *None*
MALO/LEES: *No/No*
MATURATION: *None*
ALCOHOL: *14%*
RESIDUAL SUGAR: *0.8 g/l*
ACIDITY: *6.5 g/l*



TASTING NOTE: Sardinia has seen more than 75% of its vineyards removed up since 1990. Extreme poverty allied to generous EU subsidies has led to widespread grubbing up of older, less productive vineyards. It's a great shame as the island is blessed with an ideal climate and the viticultural legacy of multiple invaders. As far as white grapes are concerned, Vermentino is the stand-out star of the show, and this unoaked version from Ledda is the best. The vineyard is planted on weathered granite where the vines struggle to survive and produce such a meagre crop that the resulting wine is rich, oily and coats the mouth with notes of tinned peaches, lychee, tangerine and a herbal twist.

FOOD PAIRING: Simply grilled or baked fish such as seabass especially with fresh olive oil or a salsa verde. Grilled squid. Grilled prawns or shrimp

"This will age well but is drinking a treat at the moment"

Michael Palij MW

WINETRADERS