



Renabianca

Vermentino di Gallura Superiore

Denominazione di Origine Controllata e Garantita

Renabianca (the name of this wine means "white beach") is a typical Vermentino di Gallura DOCG Superiore and it is result of a masterly selection of the grapes grown on the terrain just behind the dunes and a few metres from the sea. Vermentino in its purest form which expresses the best of the typical characteristics of the sandy Badesi soil. It has a brilliant straw yellow colour and greenish tones and a delicately floral and fruity bouquet; a dry sapid flavour with hints of marine salinity. The perfect companion for fish dishes, bringing out the best in both wine and food.

Designation	Vermentino di Gallura D.O.C.G. superiore
Grapes	100% Vermentino grape
Area of production	Badesi, Gallura, the vineyards are for the most part planted with ungrafted rootstock in the terrain just behind the sand dunes (a maximum of 500 metres from the sea)
Soil type	sandy
Yield	max 40 q/Ha
Harvesting period	the last ten days of September
Pressing	soft pressing with pneumatic press
Colour	brilliant straw yellow with greenish tones
Bouquet	delicately floral and fruited
Flavour	dry and sapid with hints of marine salinity, persistent and well-balanced with a light bitter-ish aftertaste that is typical of this type of vine
Pairings	fish dishes and dried meats of every kind
Serving	serve at between 8-10 °C

