

VERMENTINO DI GALLURA D.O.C.G. "PETRIZZA"

ITALIAN FINE WHITE WINE

The Masone Mannu Estate is located in Monti, a few kilometres from Olbia, surrounded by an extraordinary landscape of cork trees, rivers, lakes and forests. The ancient name "Masone Mannu" means "great property", which extends for almost 150 acres, of which about 47 acres is a vineyard which is classified as specialized due to the varieties grown there. Since 2018 the Estate is the subject of a big development project led by Giordano Emendatori. The project entails the growing of the most important native grapes from Gallura: Vermentino and Cannonau. The sea wind, the exposure of the vineyards and the great nature surrounding the Estate help Masone Mannu to grow healthy grapes without the use of pesticides, herbicides and chemical fertilizers.

Tenuta Masone Mannu is the most important organic and biodynamic farm in the area of Gallura. Each plant is treated individually and grows in an environment rich in biodiversity. The hand-picked grapes are selected with very strict criteria.

Vermentino is a really ancient grape, his origins are still unknown, and the mass selection process operated by Tenuta Masone Mannu guarantees to preserve the original characteristics of these vines. The Vermentino Petrizza's grapes come from a single small vineyard, where low yield per hectare concentrates the minerals and the flours on every grape. The result is a stunning white wine easily paired with many dishes. It is fresh and characterized as unique and fragrant. Very typical of Gallura.

Masone Mannu, no illusions, just wine!



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Vineyard: Tenuta Masone Mannu

Production Area: Monti, Sardinia Region, Italy

Grapes: Vermentino

Yield: 3.2 T/Acre

Vinification:

- The best grapes are harvested by hand in the start of September, and a second quality selection occurs in the cellar
- Following the grape's soft pressing, a static decantation of the flower-must occurs in stainless steel tanks
- The alcoholic fermentation occurs at a controlled temperature of 18°C in stainless steel tanks
- Over a period of five months the wine evolves on its fine lees in stainless steel tanks
- After bottling, the wine ages an additional two months in the cellar

Sugar: 0 g/L

Dry Extract: 18.5 g/L

Alcohol: 13.5% Vol

Aging: 4 years

Colour: Pale yellow with green hues, bright and shiny

Bouquet: Intense and elegant, with delicate balsamic floral hints, followed by Golden apple, mandarin and almond sensations

Flavour: The delicate flavour is astonishing and soft. The moderate texture, the freshness, the sapidity and the intense minerality sensations extend its persistence on the palate for several minutes. A perfectly harmonic wine

Serving Suggestion: Bruschetta with guanciale, shellfish, pasta with fish sauce, excellent as an aperitivo

