

Saraja Kintari Vermentino Gallura Superiore DOCG

THE FACTS



COUNTRY: Italy

REGION: Sardinia

APPELLATION: Gallura

CEPAGE: 100% Vermentino

WINEMAKING: Manual harvesting in small boxes. De-stemmed and soft pressed in low temperature. Cool, 15-day fermentation in steel tanks.

ALCOHOL BY VOLUME: 13.5%

AGING: 6 months on the lees. 2 months in bottle.

ANNUAL PRODUCTION: 60,000 Bottles

THE STORY

Saraja is a dynamic winery located in Sardinia's Gallura region, established by a team of five wine enthusiasts with deep roots in the industry. The estate encompasses 75 hectares, with 49 hectares dedicated to vineyards situated at elevations ranging from 300 to over 500 meters above sea level.

THE ADJECTIVES

OVERALL: Fresh & vibrant

AROMAS / FLAVORS: Citrus, honey, herbal notes, ripe apricot

MOUThFEEL: Textural & minerally

THE SELLING POINTS

PAIRINGS: Sea bass, tuna, pork, vinaigrette-dressed salads

