



# O S K I R O S

## **Vermentino di Gallura D.O.C.G.**

**Grape variety:** 100% Vermentino

**Altitude:** 300 metres above sea level

**Soil composition:** Granitic and sandy-clay soils

**Planting density:** 5,000 vines per hectare

**Training system:** Guyot

**Vinification:** Fermentation and ageing in stainless steel tanks

**Alcohol content:** 13.5% Vol.

**Tasting notes:** Bright straw yellow. It opens elegantly and intensely on the nose, expressing aromas of hawthorn and acacia flowers, followed by fruity nuances of cedar and tropical fruit. On the palate, it is savoury and well-structured with a balanced acidity and a pleasant hint of fresh almonds on the finish.

