



## LIGEJA

Vintage 2013

**CLASSIFICATION** Vermentino di Sardegna DOC dry white wine.

**GRAPE VARIETY** Vermentino 100% grapes late harvested

**CHARACTERISTICS:**

**Colour:** golden-yellow and brilliant color

**Aroma:** typical, delicately fruity

**Taste:** The taste is rich and complex, full, warm and embracing with typical notes of vine variety and great persistence of flavor.

**Alcohol content:** 14, 50% vol.

**Serving temperature:** 10-12° C.

**FOOD MATCHING** Fish-based dishes, mild PDO Sardinian pecorino, but it can be savour with any course.

### The Vinification

The wine LIGEJA Vermentino di Sardegna DOC is a white wine obtained from vermentino grapes in a late harvest in order to enhance its organoleptic characteristics. These grapes come from vineyards situated in "Anglona", area between Gallura, Sassari and Alghero. Thanks to the late harvest, this wine has a perfect balance between freshness, body, aroma and a mellow taste. The grapes are collected manually and sent to vinification in few hours. Pressing is made at 7-8°C; during fermentation temperature is never higher than 16,5°C. At the end of alcoholic fermentation, the wine rests on dregs a few days through daily pumping over. After the racking process, wine ages sur lies for a minimum period of 4 weeks. Before being bottled the wine rests for a minimum period of 7 months. After bottling it ages for 60 days because it improves its characteristics with age.

### Further notes on the Grape variety

#### The Vermentino

It is the most famous and characteristic grape variety of Sardinia. It came here from the Iberian Peninsula, passing through Corsica. In Sardinian northern area there is a great diffusion of Vermentino; more than 75% of fields are vineyards. Gradually its plantation has spread across the island. It adapts easily to different weather conditions and land varieties. It is characterized for its early maturity, good productivity, its resistance to bad weather conditions and to cryptogamic diseases. Wines obtained from Vermentino have straw yellow color with green glare. The aroma is intense and fruity, the palate is pleasantly dry with slightly bitter almond aftertaste, soft and mellow taste. Depending on the production area and on the harvest time its alcoholic content can vary from 11° to 15°.