

Saraja Tarra Noa Vermentino Gallura DOCG

THE FACTS



COUNTRY: Italy

REGION: Sardinia

APPELLATION: Gallura

CEPAGE: 100% Vermentino

WINEMAKING: Manual harvesting in small boxes. De-stemming and soft pressing in low temperature. Clarification: static cold.

Fermentation: in steel tanks 16/18 °C. Duration of fermentation: 15 days. Elevage: 6 months on the lees. Filtration: natural.

ALCOHOL BY VOLUME: 12.5%

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

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

AROMAS / FLAVORS: Delicate with notes of myrtle and grass

MOUTHFEEL: Deep, intense with sea water notes

