



## KARAGNANJ

VERMENTINO DI GALLURA  
D. O. C. G.  
SUPERIORE

This is our flagship product, the proud emblem of the Tondini winery. The name is a tribute to our town, in fact, the word **KARAGNANJ** means Calangianus in the dialect spoken in the Gallura region.

With the careful selection of Vermentino grapes from the granite hills of high Gallura, a unique and fascinating natural setting, we have obtained this wine of a brilliant straw yellow colour with intense and enveloping aromas that bring to mind ripe yellow fruit and Mediterranean scrub.

**KARAGNANJ** is dry and characterised by a great balance of aromas and flavours. The vinification process is carried out with a pre-fermentative pellicular maceration, followed by fermentation and refinement at controlled temperature in stainless steel tanks.

### Technical Sheet

**Classification:** Vermentino of Gallura D.O.C.G. Superior.

**Variety:** Vermentino 100%.

**Municipality of production:** San Leonardo – Calangianus – Sardinia

**Soil:** Sandy, granitic disintegration

**Harvest:** End of September.

**Vinification:** Pre-fermentative pellicular maceration, fermentation at controlled temperature.

**Aging:** In stainless steel tanks.

#### Characteristics

**Color:** Brilliant straw yellow.

**Scent:** Enveloping fragrances that recall ripe yellow fruit and Mediterranean scrub.

**Taste:** Soft, persistent, very pleasant.

#### Service & Pairings

**Service:** 12-13°C.

**Pairings:** Great seafood cuisine, soups and white meats.