



KATALA

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

KATALA was produced for the first time in 2013 by selecting a parcel of our oldest vineyard (planted in 1989) and dedicating it exclusively to this special wine.

It is in fact the last Vermentino grapes we harvested that allow us to obtain this wine with its deep straw-yellow colour, slight golden hues, intense aromas that remind us of ripe yellow fruit and pleasant mineral notes.

KATALA is dry, full, enveloping, with a perfect balance of aromas and flavours and ends with a long, lingering finish.

The vinification process is carried out with a fermentative maceration of the skins for 6 days and subsequent ageing at a controlled temperature in stainless steel vats.

Technical Sheet

Classification: Vermentino di Gallura D.O.C.G. Superiore.

Variety: Vermentino 100%.

Municipality of production: San Leonardo – Calangianus – Sardinia

Soil: Sandy, granitic disintegration

Harvest: Fine Settembre.

Vinification: End of September.

Ageing: In stainless steel tanks.

Characteristics

Color: Straw yellow with golden reflections.

Scent: Intense aromas reminiscent of mature yellow ripe yellow fruit.

Taste: Balanced, rich, very persistent.

Service & Pairings

Service: 12-13°C.

Pairings: Grilled and baked fish dishes, shellfish, soups and white meats.