



TENUTE
FALADAS

KENALIA

VERMENTINO DI GALLURA

D.O.C.G.

SUPERIORE

Classification: *D.O.C.G., BIANCO SUPERIORE*

Production area: *vineyards, in the territory of Calangianus, with productions of 70-80 ql/He*

Production technique: *white wine making*

Grapes: *Vermentino 100%*

Color: *straw yellow with greenish reflections, brilliant*

Perfume: *intense and well developed fruity, with pineapple and grapefruit in evidence, with delicate floral hints, denotes a good amplitude and persistence*

Taste: *dry balanced despite the predominance of acidity, long and pleasant taste persistence where you rediscover the finesse of the fruity*

Alcohol content: *14,50 % vol.*

Total acidity: *5,00*

Gastronomic juxtapositions and service: *as an aperitif served at 9-10 °C, it goes perfectly with seafood, hot appetizers and first courses of the sea, excellent with shellfish and grilled fish, uncork the bottle when needed and serve at 10-11 °C*

Ripening at the producer: *from 4 to 6 months*

Aging: *can be well preserved some years*



100% SENSORY SECURED CORK