



TENUTE  
FALADAS

# LINAL'DU

VERMENTINO DI GALLURA  
D.O.C.G.

**Classification:** *wine D.O.C.G ,bianco*

**Production area:** *vineyards, in the territory of Luras-Calangianus, with productions of 80-90 ql/ He*

**Production technique:** *white wine making*

**Grapes:** *Vermentino 100%*

**Color:** *straw yellow with greenish reflections*

**Perfume:** *of hawthorn flowers and broom immersed in a fruity quince*

**Taste:** *fresh and fruity, with mineral finish and gently almonded*

**Alcohol content:** *14,00 % vol.*

**Total acidity:** *5,00*

**Gastronomic combinations and service:** *excellent as an aperitif. It matches perfectly with raw seafood and seafood appetizers- to be enjoyed with shellfish and grilled fish- 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