PRODUCT OF ITALY

VERMENTINO DI GALLURA LE SALINE DOCG





Appellation: D.O.C.G.

🦤 Grapes Variety : 🛮 Vermentino 100%

Alcohol Vol. : 14 %Bottle size : 750 mlRegion Sardinia



A meticulous selection of grapes, harvested from the sandiest and most mineral—rich areas of our vineyards, is given the necessary time to achieve an over—ripening that gives this wine its authentic aroma.

The fermentation process begins in stainless steel tanks and it finishes in Rovere oak barrels, where it remains for about one year. This final step gives the wine very elegant oak notes that accompany the profound fragrances of ripe and exotic fruits.

This deep straw colored wine pairs well with complex fish dishes, matured cheeses, as well as rice and meat dishes.

The ideal temperature for this wine is 10°C to 12°C (50°F to 54°F)







It is in the Gallura area that Bruno Zanatta, a young winemaker from Treviso, began his career in 1975, developing a profound knowledge of the territory and the Sardinian land.

After thirty years, his now consolidated passion was transformed, with his children at his side, into what is now a real reality that extends over an area of 120 hectares: the family business was born. In 2008 the production cycle was completed with the construction of the winemaking cellar. Dedication, experience and professionalism distinguish the daily and tenacious commitment of the company which offers refined wines, demonstrating how the marriage of two apparently distant lands gives life to a winemaking tradition of excellence. Sardinia and Veneto: from the union of two lands rich in tradition and culture, expertly blended, a young winemaking reality is born: the "Vigneti Zanatta" company.

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