



VERMENTINO DI GALLURA TANDU

Sardinia, Italy

Li Signori

www.lisignori.com

Method & Production

Estate grown Vermentino grapes are hand-harvested from their vineyards in Aglientu (Località Muntigghioni). Once destemmed there's a light pressing. The must is then clarified and left to ferment using selected yeasts in stainless steel. Six months of maturation on the lees. Static clarification and pre-bottling filtration, with one month in bottle before release.

Tasting Notes

The palate is vibrant and aromatic, offering a savory profile with delicate yet persistent notes of jasmine blossom, lemon balm and fragrant herbs. A long, elegant finish reveals a broad mineral character, adding depth and completing the wine's expressive bouquet.

Food Matching

Ideal with fish, shellfish, octopus, and crustacean. It also goes well with white meats such as chicken, turkey, and rabbit too.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
LI0124	Vermentino di Gallura TANDU	Vermentino	2024	13%	Cork	6x0.75lt	No	No	No	No