



VERMENTINO DI GALLURA TANDU

Sardegna, 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 |