

VERMENTINO DI GALLURA SUPERIORE EMMU

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 theres a light pressing with 24 hours of maceration. 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 wine is fresh with beautiful texture, combining fragrant elegance with savory complexity. Distinct notes of jasmine blossom, lemon balm and aromatic herbs emerge gracefully, leading to a long, layered finish marked by a broad mineral nuance that completes the wine's expressive bouquet.

Food Matching

A perfect pairing with appetizers, fish-based dishes, and fried food. It matches well too with roasted white meats such as chicken and pork.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
LI0225	Vermentino di Gallura Superiore Emmu	Vermentino	2025	13.5%	Cork	6x0.75lt	No	No	No	No