



VERMENTINO DI GALLURA SUPERIORE EMMU - MAGNUM

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 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 | | | | | | | | | | |
| LI0424 | Vermentino di Gallura Superiore EMMU - Magnum | Vermentino | 2024 | 13.5% | Cork | 1x1.5lt | No | No | No | No |