

Renadoro

VIGNETI ZANATTA

Vermentino di Gallura DOCG

750 ml

TASTING NOTES

Beautiful straw yellow color with light green nuances. Captivating aromas of flowers, herbs and exotic fruits spring from the glass. Wonderfully balanced mouthfeel. Fresh and creamy at the same time, with a delightfully long finish.

CLIMATE

Warm Mediterranean climate with hot, dry summers and mild winters with regular rainfall.

SOIL

Good limestone composition and granite rocks. Poor topsoil encourages the vines to root deeply.

VINIFICATION

Maceration at a low temperature, static cold decantation of the must and fermentation at a controlled temperature. Aging with fine-grained sediments in stainless steel tanks for 2 months.

VIGNETI ZANATTA

Vigneti Zanatta was founded in 2003, bringing together two areas with strong winemaking traditions: Sardinia and Veneto. The wines are produced from local grapes in the Gallura area of Sardinia. The sandy, low-organic-matter soils help give wines such as Vermentino di Gallura DOCG and Cannonau di Sardegna DOC their characteristic aromatic and spicy profile.

