

ANTICO GREGORI

VERNACCIA DI ORISTANO DOC RISERVA

CONTINI
1898

Grapes

Vernaccia.

Production area

Lower Tirso Valley, Sinis.

Altitude

A few metres above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

The "Gregori" is the typical lean and sandy soil of the Tirso Valley. It is the ideal soil for Vernaccia grapes.

Vine training

Mature bush vines, espalier (Guyot and spurred cordon).

Grape yield per hectare

30/40 quintals.

Vinification

Traditional, off the skins, with soft pressing and fermentation at a controlled temperature.

Ageing

Antico Gregori is produced only from the best vintages of Vernaccia, those considered excellent. The 1979 vintage base was topped up for a few years with small percentages of younger Vernaccia, in order to revive the flor yeast, using a method similar to Solera. Following a very long oxidative ageing, it was then completed with the addition of small quantities of very old Vernaccia, with a base dating back to the early part of the last century.

Colour

Shining topaz with amber reflections.

Aroma

Nose of great breadth and complexity, deep notes of hazelnuts and honey, walnut husk and custard. Closing with touches of salted peanut and fig.

Tasting Notes

Enveloping and warm, surprising freshness and flavour in wonderful balance, supported by a very long finish, excellent harmony of aroma and taste.

Serving temperature

Serve at 16°/18°C in a large glass, preferably allowing the wine to breathe for 30 minutes before serving.

Pairings

Excellent with cured mullet roe dishes, try with bottarino cheese with spicy fig jam. A wonderful wine to simply savour on its own, accompanied by great conversation.

Harvesting

Mid-October.

Formats

0.375 l

