

# VERNACCIA FLOR

## VERNACCIA DI ORISTANO DOC FLOR

### 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

Alluvial, sandy, slightly clayey soil.

### Vine training

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

### Grape yield per hectare

40/50 quintals.

### Vinification

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

### Ageing

Maturation in oak and chestnut for about four years. The barrels are not completely filled to allow the development of the characteristic veil of flor yeast, which generates the unmistakable perfume of Vernaccia di Oristano.

### Colour

Bright ochre with gold reflections.

### Aroma

Great intensity and complexity, apricot and bitter orange come together in a finish of flowering almond and honey.

### Tasting Notes

Warm and decisive on the palate, gentle, with freshness and flavour in a persuasive finish.

### Serving temperature

From 10°C for an aperitif to 16°C with desserts.

### Pairings

An excellent aperitif when served chilled at 8-10°C which goes perfectly with cured mullet roe dishes. At 15°C pairs well with almond-based pastries.

### Harvesting

Mid-October.

### Formats

0.75 l

