

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 in the best vintages of Vernaccia, those considered excellent. The 1991 vintage, following a very long oxidative refinement of about 33 years, was then completed with the addition of small quantities of very old Vernaccia, whose base dates back to the first decades of the last century; among these the main one is the 1975 vintage.

Colour

Bright amber with reflections of antique gold.

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 in a large glass.

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

