
PIERO MANCINI VERMENTINO DI GALLURA



Region: Sardegna, Italy

Appellation: Vermentino di Gallura DOCG

Grapes: 100% Vermentino

Farming: Conventional

Age of vines: Planted between 2000 and 2005

Altitude, Aspect, & Soil Type: 100-350 M, SE Facing, Granite

Typical Harvest Time: Late August through early September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with conventional yeasts

Aging: 3-6 months on the lees in stainless steel

Finishing: Fined with bentonite, coarse filtration before bottling

Production: 300,000 bottles annually

Notes from Oliver:

Piero Mancini is a benchmark producer of Vermentino di Gallura. Located in the northwestern corner of Sardegna, Piero planted his first grapes in the 1960's and founded the estate in 1989. Piero's children Alessandro, Antonio and Laura Mancini operate the winery today.

Mancini's Vermentino is a fresh, forward expression. Pale yellow color, it shows aromas and flavors of peach, tangerine and herbs. Medium-weight in the mouth, with bright acidity. Very clean, good length, finishes with a touch of tangerine. A perfect wine to drink as an aperitif, but would be an absolute delight with seafood (prawns with pasta?)