

SURRAU

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This Wine



SURRAU 'LIMIZZANI' GALLURA DOCG VERMENTINO

GALLURA DOCG • SARDINIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Vigne Surrau's winery overlooks a property of more than 50 hectares of land covered by vineyards. The project interprets the cellar as a workplace which transforms a product of the land through visible processes, which guarantee genuineness and quality.

Wine Making

For optimal enjoyment we suggest chilling Surrau's unique and refreshing Limizzani Vermentino to 38-42° F, then allowing it to slowly emerge in the glass as it sheds its initial chill. Anticipated maturity: 2021-2023.

Food Suggestions

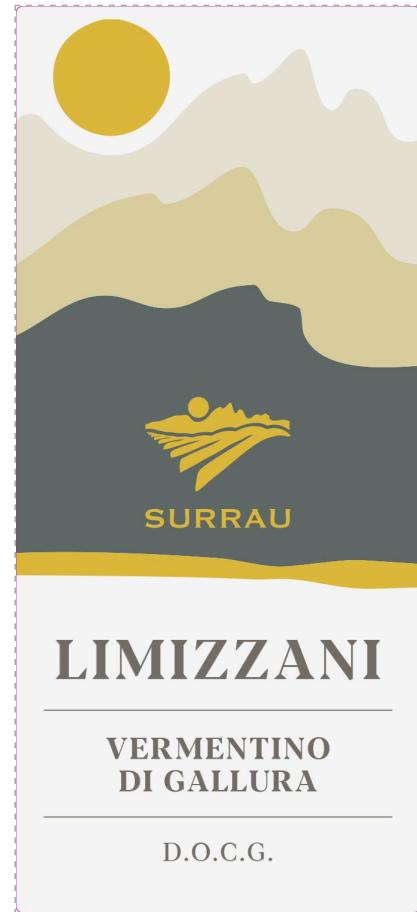
Pairs well with white fish, shellfish, and hard cheeses.

TASTING NOTES

Graced with a brilliant sun-splashed color, a beguiling floral bouquet of spring and summer flowers, and bursts of mouth filling flavors girded with fresh acidity, delicious minerality, and pinpoint precision, the 2020 Surrau Limizzani Vermentino di Gallura engages all of the senses from the moment it is poured. The wine's enticing bouquet carries delightfully onto the palate, where laser-like fruit and mineral flavors fill the mouth, enlivening the palate and making subsequent sips obligatory. Crisp acidity with a citrus twist complements the wine's sleek textured fruit, providing significant length and a long refreshing finish.

Vermentino grape blend.

This wine contains allergens, sulfites.



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

