



N/V Sciala

Alcohol label %: 14.0 | Acidity (TA): 6.2 | Residual Sugar (g/L): 2.4



Growing Conditions

Grapes for the Sciala Vermentino di Gallura Superiore come from a careful selection made in the finest vineyards to represent the very best of the vintage. The selection changes every vintage in order to obtain the best result.

VINEYARD LOCATION: Arzachena

ELEVATION: 100 m.a.s.l.

SOILS: Sandy with weathered granite origins

TRAINING SYSTEM: Guyot

FARMING PRACTICES: Sustainable - Lotta Integratae

AGE OF VINES: 20 years old

Harvest

60 quintals per hectare

Winemaking

After a brief contact with the skins and must, controlled temperature fermentation takes place in stainless-steel tanks where the wine continues to evolve for a few months in contact with its lees. Sciala is the most awarded wine from the Surrau estate in terms of national and international recognition.

Aging

AGING TIME: 6 months

BOTTLE AGING TIME: 1 month