

Pusole

Bianco Vermentino di Sardegna

2021

Tech Specs

Type:	White Still Wine
Ingredients:	Verementino
Region/Subregion:	Sardinia, Ogliastra
Organic?	Yes
Sustainable?	yes
Certifications?	Eco Cert
ABV:	13%

A closer look...

Total Production:	500 cases
Vineyard:	Lotzorai, Ogliastra, 50 metres above sea level
Soil:	The variety of soils is remarkable, ranging from shale soils rich in clay to soils of alluvial origin that are sandy and rich in stones
Age of Vines:	1998
Vineyard Size:	2 hectares
Climate:	Mediterranean with intense sea wind
Farming Methods:	Organic certified, less intervention with cover crop. Manual harvest first week of september
Fermentation Methods:	Vermentino grapes are picked by hand and after destemming and pressing them, fermentation takes place in stainless tanks (with two days' maceration on the skin) started with a pied de cuvée of indigenous yeast. The wine then remains in the stainless steel tanks until spring and is bottled without filtration.
Winemaker:	Roberto Pusole
Elevage:	6 months on tank, 2 in bottle.
Fining/Filtration:	no
Residual Sugars:	1.6 g/l
Acidity:	5.8 g/l

All about this bottle

Pusole Bianco is white wine produced by Pusole Winery with Vermentino local grapes. 100% Vermentino picked by hand with fermentation taking place in stainless tanks (with two days' maceration on the skin) started with a pied de cuvée. The wine then remains in the stainless steel tanks until spring and is bottled without filtration.

This is fresh and intense: abundant with aromas of citrus fruits and lemon tree leaves. A hint of rosemary is intertwined with evident mineral notes, a testimony to the strong presence of granite in the vineyard soil.



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