CAPICHERA
07021 Arzachena (SS)
Sardegna – Italy

June 2004

VIGNA'NGENA, 100% Vermentino

"Vigna'ngena" is a Gallura dialect word meaning "someone else's vineyard ".
It is made from the vermentino grape variety, grown in our own vineyards and fermented in stainless steel tanks.

Although it is the least complex of Capichera's three white wines, it has unique character.

The wine is pale straw-yellow with light greenish hues.
Well-defined, intense and generous on the nose with nicely lingering floral aromas, including orange flowers, broom, hawthorn and yellow-skinned apples.
The slim-bodied, spirited palate shows a balance of freshness and acidity with youthful, fragrant fruit which is bound to reach full maturity during bottle ageing. A very fruity and lingering finish.
Vigna'ngena is an explosive wine, a burst of aromas and sensations, candid and tangy, with a simple yet firm structure enlivened by the perfume of orange flowers.

Serving with food: vegetable dishes, like typical Sardinian onions and potatoes, light-flavoured soups, warm starters of fresh cheese and vegetables, white meats, simple shellfish soups.

First produced in: 1994
Available on the market: nine months after the harvest
Number of bottles produced: 70,000

Production area: Arzachena (SS), within the Capichera estate
Grapes: Vermentino

Vineyards: owned or leased by the estate
Exposition and altitude: east-west, 120 meters above sea level
Soil: typical Gallurese, sandy and rocky, with fragmented granite
Vine training: vertical trellis, 3,000 plants per hectare
Age of vineyards: 15-25 years old
Grape yield per hectare: 60-80 quintals, 2-3 kilos per plant

Harvest period: early September to early October, harvested manually

Fermenting tanks: stainless steel
Fermenting temperature: 15°-20° C
Duration of fermentation: 10-20 days

Temperature control: jacket around tank* ved. Assaje

Malolactic fermentation: natural
Pre-bottling ageing: in vats until springtime

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