



KHØRISMA

Tasting and Fact sheet **Khørisma - Vermentino**

The wine has a light yellow colour with golden highlights. Intense, delightfully rich perfumes. Fresh and lively fruit with a soft sensation of vanilla, banana, plums and melons. A light, fragrant and non- invasive use of wood wrapx around the fruit ; perfectly integrated.

The flavour is round and well balanced between acidity and soft fruit which diminishes the sense of alcohol in the wine and is only apparent by the slight heat and weight of the wine at the first taste.

First year of production : 2005

Total number of bottles produced in 2005 : 12,000

Varieties : Vermentino and Chardonnay

Vineyards : Sardinia, Gallura

Exposure and altitude : north east / east at 210 meters above sea level

Soil Composition : Sandy, Broken down Granite

Vine Training : Spalliera, Guyot

Age of Vineyard : 15 – 25 years

Yield per hectare : 8000 / 9000 kilo

Period of Harvest : mid September, hand harvested

Pre-bottling Treatment : 25 % French oak, 75 % stainless steel – temperature controlled

Malolactic Fermentation : Liberal

Vinification :

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C. The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 4 – 6 months. Once bottled the wine will rest approximately 4 – 6 months prior to be released onto the market.



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