



JANKARA



Vermentino di Gallura Superiore D.O.C.G.

Grapes:	100% Vermentino
Region:	Sardinia
Vineyards:	From a single vineyard at Alta Gallura
Exposure:	Northeast
Altitude:	984 feet above sea level
Soil:	Granite soil
Vine Training:	Guyot-trained
Vine Age:	7 years
Time of Harvest:	Late September
Yield per Acre:	2.8 tons per acre
Total Production:	22,000 bottles
Vinification Process:	After harvest, the grapes are gently pressed and fermented in stainless steel vats while continuously monitoring and controlling the temperatures of fermentation to further benefit the formation of intense aromas and complexity in the wine
Aging Process:	After seven months of aging in stainless steel, the wine is then bottled and held for an additional two months before it's released
Alcohol Content:	14.00%
Tasting Notes:	Straw yellow with green reflections. Great balance between acidity, alcohol and fruit, as well as aromas of white flowers, almonds and a hint of tropical notes to arouse the senses
Winemaker:	Gianni Menotti
Winery Philosophy:	Jankara's aim is to create the highest expressions of our territory by utilizing minimal intervention in vineyards.
Cellaring:	Up to 10 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs well with fresh seafood, raw fish and shellfish, particularly oysters, rabbit, chicken, and pork

