

SA RAJA VERMENTINO DI SARDEGNA



100% Vermentino. Straw yellow color. Delicate aromas of pear, citrus, minerals, myrtle and grass. Deep, intense flavors of citrus, honey and stone fruit with salt water notes and fresh acidity. It speaks of granite, cork trees, and the generous intensity of this land. A stylish wine of intensity, purity and the distinctive salty finish adored in the best examples of this style. So versatile and delicious. Practicing Organic.

This is a classic Gallura Vermentino from the estate's higher altitude, older and lower-yielding vineyards, The altitude is 325-400m. South-East exposure. Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure. The vines are an average of 10-years-old. The grapes are harvested by hand into small boxes. Fermentation for 15 days at controlled temperatures in stainless steel tanks. No Malolactic fermentation. Aged 6 months on the lees and an additional 2 months in bottle.

Sa Raja is the dream of ex-Gaja winemaker Federico Curtaz who calls the island of Sardinia home. A collaborative venture, in part from the Faccenda family, (longtime friends and producers of great Piemontese wine at Guidobono,) Sa Raja's bottlings of Vermentino, Carignano, and Cannonau are immediately captivating. The estate, at the heart of Gallura, Sardegna's jewel appellation for Vermentino, was recently completed and houses the very latest equipment available in winemaking technology. From this idyllic perch overlooking the Mediterranean, the team at Sa Raja is responsible for some of the most exciting, and indeed refreshing, wines the island has to offer. The property itself consists of 121 acres of vines, all Guyot trained and sustainably farmed. It is managed using the "integrated agriculture" methodology: practicing organics where possible but foregoing the certification so as to reserve all options in the event of issues in the vineyard. They actively encourage biodiversity and do not use herbicides or insecticides.

The results of these labors are clear: clean, polished and expressive wines in a region with a tendency towards rusticity, and a promising future for a young producer.

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Tasting Note:

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100% Vermentino. Delicate aromas of pear, citrus, minerals, myrtle & grass; deep flavors of citrus, honey, stone fruit & salt water; fresh acidity; stylish, intense & pure; versatile & delicious. Practicing Organic.

Shelf Talker:

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