

PIERO MANCINI VERMENTINO DI GALLURA



100% Vermentino. Straw yellow color with greenish glints. Aromas of peach preserves, apricot, tangerine, salty minerality and floral hints of chamomile and Mediterranean scrub. Medium-bodied with a silky texture. Flavors of lemon zest, green apple and white peach. Lively and precise acidity and a long, structured finish that carries a savory, mineral edge and notes of sour lime and almond. Pair with grilled fish, shellfish, fresh salads, light pastas like *pasta al limone*, and fresh cheeses.

Produced from approximately 297 acres of estate vineyards located in the Vermentino di Gallura DOCG in the north-east corner of Sardinia, Italy. The vineyards are dominated by weathered granite soils (eluvial soils) that have broken down into fine sand at 100-500m. Mostly south or southeasterly facing, influenced by the Mistral wind from the Tyrrhenian Sea. The vines were planted 200-2005. Fermentation at controlled temperature in stainless steel. Aged on the fine lees in tank for 3-6 months.

Piero Mancini was born in Gallura and spent his childhood tending family vineyards with his grandparents. Though he initially moved to southern Sardinia to work as a dentist, he maintained his passion for viticulture, planting his first private vineyards in the 1960s. After gaining 20 years of experience managing other prestigious Sardinian wineries, he officially founded his own estate, Cantina delle Vigne di Piero Mancini in 1989 near the Gulf of Olbia. Today, the winery remains a family-run operation led by Piero's wife, Marisa, and their three children.

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Tasting Note:

PIERO MANCINI
VERMENTINO DI GALLURA
100% Vermentino. Aromas of peach preserves, apricot, tangerine, salty minerality, chamomile & Mediterranean scrub; medium-bodied with a silky texture; flavors of lemon zest, green apple & white peach; lively & precise acidity; long, structured finish.

Shelf Talker:

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