



**THE PRIDE OF A SARDINIAN WINE**

## **GALESA**

VALLI DI PORTO PINO IGT

GRAPES:	Indigenous white grapes.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly ex-posed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
TRAINING SYSTEM:	Cordon spur.
YIELD:	5000-5500 kilos/hectare
VINIFICATION:	The grapes come from a selection of the company's best vineyard parcels. After pellicular maceration for 12 hours, the must ferments and matures in tonneaux for 6 months. A proportion, on the other hand, ferments with the skins. After assemblage, the wine matures for at least another 15 months, first in tank and then in bottle.
COLOR:	Bright straw yellow with green highlights.
AROMA:	Vigorous yet elegant, it offers exotic sensations on the nose, with intense fruity notes of mango, papaya, and pink grape-fruit, which alternate with suggestions of herbs like lemon balm and helichrysum, flint-like mineral nuances, and a hint of sweet spices.
TASTE:	It displays both a captivating liveliness and authoritativeness on the palate: its freshness keeps the taste vibrant, while the intermingling of fruity flavors with notes of aromatic herbs and spices colors the aftertaste with Mediterranean sunlight, innervated in the long finish by a faint tangy streak.
PAIRINGS:	John Dory with artichoke, pasta with sardines, guinea fowl with lemon sauce, and cheese risotto.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	10 - 12 °C
FORMAT BOTTLE:	750 ML

