



Data Sheet *Manzanile 'e Beranu 2017 (First Harvest)*



Dated: April 25th 2018

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Wine Name: Manzanile 'e Beranu (translation: Spring rising Sun)

Producer: Farina S.r.l.

Region: Sardinia

Area of production: Ozieri Village, Sassari

Grape Variety: Vermentino 100%

Vintage: 2017.

Vine Training: Guyot with drip irrigation

Appellation Name: Sardinian Vermentino

Altitude: 460 mt. height Above mean sea level

Climate: Mediterranean climate

Soil type: Degraded Granite of Sardinia (sands with a low percentage of clays) with an underground granite rock.

Planting density: 5000 strains per hectare.

Productivity per hectare: 4 tons of grapes per hectare

Harvest: The grapes are handly picked up at the right ripeness point, in small boxes of 15 kilos of capacity harvested very early in the morning.

Vinification: Steel tank Vinification, alcolic fermentation on the lees after soft pressure and controlled temperature.

Only a few bottles has been manufactured by Dr. Gavino Bellu's skilled hands and adding Sulfur in a range of 3 gr/ Hl after a month from the first fermentation.

The wine will be available with the next Harvest 2018.

Alcol Strenght: 13,5 % Vol.



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Tasting Notes of Vintage 2017 (first edition)

The wine enchants eyes with a gold colour into the glass. A burning sun into it.

Elegant nose, the wine gives yellow fruits and apple scent very intensive. It follows with herbal and Arbutus Berries honey with precise and pleasant bitter scents.

Wine of goog stuff, armonic, balanced with a good acidity and minerality.

Size: 75 Cl.

Notes: The *MANZANILE 'E BERANU* vineyard can be found on a hill where an old mine of the same name is located, where Galena were mined until 1957.

Food matching: Gourmet Wine for fish BBQ with herbal spices as rosmary and myrtle.

Sardinian sheep cheeses and cow alpes cheeses, also with cakes like Cheese Cakes, nut cake and small dry pastry.

Size: 75 Cl.

The philosophy of the company is to produce a niche or boutique wine, clearly favouring quality over quantity: evidence of this is the low yield of grapes per hectare, in the area around the town of Ozieri.