



Vernaccia di Oristano DOC 2006

Francesco Atzori

Winemaker: Francesco Atzori **Region:** Sardinia, Italy

Grapes: Vernaccia (100%)

Profile: This is a golden color wine with an amber hue, which becomes even richer as it ages. The bouquet is intense and persistent, delicate and floral with a clear hint of almonds and a scent of toasted hazelnuts as the wine matures. Distinct notes of sea salt and a surprising acidity round out the finish.

Grape Growing: Non-certified organic farming. Manual harvesting.

Winemaking: 30-40 hectoliters per hectare. Spontaneous fermentation. Soft pressing. Temperature controlled fermentation. Aged under the flor in oak and chestnut until the flor dies. It is then blended with other batched from that vintage and aged for a total of 10 years. No fortification is used, the alcohol rises naturally through evaporation.

More About the Wine: Francesco Atzori & Co is a traditional, family-run wine and olive-oil producing company with land dedicated to the cultivation of olive trees and Vernaccia vineyards in the Oristano province. It sits in the middle of an interesting, naturally beautiful area where many archeological sites of the pre-Nuraghic, Nuraghic, Punic – Phoenician and Roman periods have been found. The company's land covers an area of 40 hectares, thirteen of which are vineyards where autochthonous grapes are grown and with cellars sufficient for the transformation of the grapes into wine. They also have seven hectares of olive groves and their own pressing plant. The grapes are cultivated according to the tradition of the founders which ensures high quality production. The company only produces a limited supply of wine, out of respect for the environment and nature.

Alc: 15.1%

PH: 3.49

TA: 5.7 g/L

RS: 0.8 g/L

Sulfur: 45 ppm at bottling, 3 ppm free

Soil: Alluvial, sand, slightly loamy

Altitude: 10m (32ft)

Vineyard Age: 25-60 years

Production Size: 800 cases

Pairing: Hard cheese, Jamon, Sardines, Anchovies, Olives, Mushrooms, Pork Rilletes
Cuisines: Spanish, Italian, Mexican