



THE ITALIAN SELECTION



is pleased to introduce

**WINERY: QUARTOMORO di Sardegna**  
**Vermentino Òrriu 2019 DOC**

**VINTAGE:** 2019

**SIGHT:** bright, intense yellow color with green venae

**SMELL:** the nose has light spicy nuances and the fragrance of the summer fruits, typical of the Vermentino grape. You can even smell the minerality given by the volcanic composition of the soil.

**TASTE:** Vermentino from this side of Sardinia gives great structure and good length with a very intriguing aromatic finish. The volcanic soil and the vicinity of the sea are donating to this wine a very unique minerality and taste.

**Grape Variety:** 100% Vermentino

**Production Area:** Sardegna, Oristano Province

**Classification:** DOC

**Soil Composition:** it was planted in 1999 on mixed clayey, sandy soil with a lot of skeleton, from the decay of obsidian (volcanic stone)

**Vinification:** it is fermented in stainless steel vats and bottled after 6 months from the harvest to guarantee the best freshness and persistent floral notes.

**Exposure:** The Marrubiu Vineyards are located in the southwest of Sardinia, in a flat land surrounded by ponds and not far from the sea..

**Vines Per Hectare:** 8,000/ha

**Harvest Period:** end of August

**Date of Bottling:** February 2020

**Formats:** 750 ml

**Pairing Suggestion:** seafood, shellfish, lobster.

**Alcohol:** 12.5%

**Acidity:** 5.20 g/l

**pH:** 3.45

### Background

Orriu in the local dialect means the straw basket where to put grapes during the harvest. Vermentino is one of the most popular with the grapes in Italy, it is produced mainly in Sardinia, Tuscany and Liguria. That of Sardinia is recognized for its intense floral notes, freshness and long finish. Quartomoro Vermentino vineyards are magically located near the sea and surrounded by untouched and sustainable environment.

### The Winery

Quartomoro di Sardegna was initially used by Piero Cella, its owner, to experiment and test different ideas to learn more about his own wines. This led him naturally to develop it into what it is today, a kind of 'workshop of ideas' where new wines are created. It is a quintessential selection chosen to represent the true culture of wine in Sardinia.