

## *Punta San Michele 2022*

### **Origin**

It's a Vermentino di Sardegna DOP originating from the combination of two territories: San Giovanni Suergiu (SU) and Pimentel (SU).

### **Terroir Characteristics**

One clone of Vermentino comes from the coastline of San Giovanni Suergiu, where the vineyard is located between the island of Sant'Antioco and Porto Botte, 400 meters away from the sea, mitigated by the northwest Mistral winds and southeast Sirocco winds. The salty winds and the soil texture, characterized by coarse sandy clay, impart unique sensory characteristics.

The second clone of Vermentino comes from the historical region of Trexenta. The soil of this vineyard is characterized by calcium carbonate and volcanic material, rich in basalt. The concentration of potassium, phosphorus, and magnesium imparts freshness and minerality. A small portion of Moscato was harvested.

### **Harvest**

For this wine, specific rows with the best grapes were selected. The harvest was quite dry with cool temperatures, especially in the San Giovanni Suergiu area. Meanwhile, the Pimentel area was characterized by low yields and the speed of grape ripening. At this point, 8% of Moscato has been added, which, together with the Vermentinos, has completed malolactic fermentation. The grapes selected from both plots arrived at the winery in excellent sanitary condition, thanks also to the double selection process.

### **Winemaking**

Pre-fermentative skin cryomaceration for 48 hours followed by separation of the skins and inoculation of previously created indigenous yeast into stainless steel containers. The two Vermentino batches were vinified separately and then combined at the end of alcoholic fermentation. Subsequently, nitrogen-assisted battonage operations lasted for 3 months, enhancing aromatic complexity, elegance, and mouthfeel structure. The rest of the aging occurred in stainless steel and in bottle for a total time of 9 months.

**Bottles produced: 1.300**



*Paolo Pitzolu*