



Cantina
TONDINI

Azienda Agricola di Tondini Orlando
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Cod. Fisc. TNRND47P04B378G
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KARAGNANJ

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|-------------------------|--|
| Classification: | Vermentino of Gallura DOCG Superior |
| Grape variety: | Vermentino 100% |
| Place of origin: | San Leonardo, Calangianus – Sardinia (Italy) |
| Soil: | Breakups of granite and sandy |
| Above sea level: | 350 slm |
| Grape yield of hectare: | 50/60 q.li/ha |
| Pruned: | Guyot method |
| Plants: | 4.500 p/ha |
| Harvesting: | The end of september |
| Vinification technique: | Maceration (Prefermentative) in the press, fermentation at controlled temperature |
| Maturation: | In stainless steel tanks |
| Time of bottling: | In May of the year following the harvest |
| Alcohol content: | 14,50% |
| Color: | Bright straw yellow |
| Aroma: | Intense and warm scent that remind of yellow ripe fruit and Mediterranean undergrowth |
| Taste: | Soft, persistent, pleasant |
| Serving: | It is ideal to accompany elaborated fish dishes, soups and meat plates |