



Vign'Angena Vermentino di Gallura DOCG



Standing as one of the best expressions of Capichera whites, it is the result of a blend of wines from different vineyards surrounding the winery. The local vernacular word “Vign’angena” means “foreign vineyard”. Originally produced with grapes from vineyards managed by the estate, which have since been acquired by Capichera.

Classification DOCG Vermentino di Gallura

Grape Variety 100% Vermentino of Capichera

Vineyards Olbia and Palau

Fermentation In steel tanks

First vintage 1994

Sensory Profile Pale straw yellow with soft light green tinges, extremely limpid. The aroma evokes intense floral scents of orange blossom, iris, Scotch broom, hawthorn and a fruity yellow apple fragrance with pleasant mineral notes. The flavour is fresh, lively with a full and fragrant essence; it closes with a lovely fruity and persistent finish

Ageing Potential Medium to high

Serving Temperature 8 -10 °C.