



 **PURE SARDINIA**
welcome on the **Island**



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MOLO A is a white wine obtained by a maniacal selection of only vermentino grapes from three different vineyards, about 30 years old each, located in the territory of Monti (OT) northeast of Sardinia in Gallura.

The soils on which they are housed are all of granite-free sand, poor in organic matter, but rich in minerals, which give longevity and aromatic complexity to wine. For about three years the conduct of the vineyards is biological, without the use of fertilizers of chemical derivation

Grape harvesting was made manually in plastic containers and was made individually for each vineyard in three different days of September and October 2016.

Grapes have been transformed within a few hours of collection, cooled by a bundle of tubes to preserve and improve their perfumes and make them macerate for a day together with the flower most inside the press (film maceration).

Fermentation and vinification was carried out individually in steel tanks at controlled temperature for about 7 months with frequent bantonage. In April, the cuvée of the three different masses was performed and in the month of May it was bottled.

Tasting Notes

Product type : Vermentino of Gallura DOCG Superior, White 2016

Visual Examination: Wine with a beautiful golden yellow color with bright greenish reflections. In the glass it is consistent but sliding, with dense and regular bows that make sense of the complexity of the product.

Olfactory examination: On the nose is quite complex and persistent, with scents of ripe white pulp fruit and obvious mineral and iodinated notes. Fine and elegant hints of summer stain. Little perceptible alcohol.

Tasting Exam: In the mouth it is complex, broad, soft, with acidity and sapidity to give it a beautiful freshness, fine and persistent, dry. Very balanced wine where the alcohol seems to disappear within its structure. It closes with a slight note of bitter almond typical of Vermentino worked in purity.

Overall examination: very pleasant wine and satisfying drink, very harmonious, with excellent potential for bottle improvement.

Gourmet match: Great with Fin de Claire oysters and seafood in general, scampi and raw shrimp, sashimi and fish tartare. Rices and pastas based on crustaceans or bottarga. Seconds of sea-fish or grilled fish, white meats. Also good with fresh soft / semi-dough cheeses such as local production pecorino cheese.

Alcohol content: 15°

Service temperature: 8-10°C

Serving Glass: Renano 38 cl.

Potential for aging: 6/8 years

Bottles produced year 2016: 3000 bottles of 75 cl and 150 magnum of 150 cl



CAPO FERRO is a red wine obtained exclusively from Cannonau grapes coming from two different 30 and 35 year old vineyards located in the valley of Oddoène, in the territory of Dorgali (NU) inside the Gennargentu National Park in Sardinia.

Vineyards are located at different heights and also the soils on which they insist are very different: sand from the granite to the lower and limestone for the other. Grapes, obtained under unmanageable organic farming, have different organoleptic characteristics due to the different soil types but are united by the same yield per plant, just 1 Kg.

Grape harvesting was done early in the morning on two different days of the last week of September 2015, manually baking the bunches and placing them in plastic boxes weighing no more than 9 kg.

In the cellar the grapes were destemmed and were crushed, and when the maceration lasted for about 12 days with frequent replenishment, the first grape must was transferred to steel tanks at controlled temperature and that of the second in the barrels French oak for 10 hl.

The vinification was continued for 18 months in the two different containers with frequent bâtonnage and in April 2016 the mixture was decided by the two masses: 80% steel and 20% wood. In the month of May, bottling took place

Tasting Notes

Product type : Cannonau of Sardegna DOC, Red 2015

Visual examination: clear wine with intense ruby red colour but not concentrated, typical of Cannonau grapes processed in purity. In the glass, it is consistent and slim, with plenty of tears and tightness that denote the alcoholicity of the product.

Olfactory examination: on the nose is immediately interesting, with fragrances that resemble raspberry, plum, pink pepper, and rose petals. A fine balsamic and light vanilla flavor closes the aromatic department. Little perceptible alcohol.

Tasting Exam: In the mouth it is fruity, warm, soft, balanced, with moderate and fine tannins in line with the structure of the wine. High acidity and minerals give freshness and dampen the imposing alcoholic structure making it elegant and non-binding.

Overall examination: wine rich in taste, complex but not demanding, caressing, harmonious. Its "young" character implies that it will be a very long-life wine, which will be more and more appreciated in the years to come.

Gourmet match: all the appetizers of Sardinian and Mediterranean tradition, such as salami, podi and patè. First courses with red game sauces or wild game, grilled meat and Sardinian pig skewer. Perfect with Sardinian half-legged pecorino cheese and carasau bread.

Alcohol content: 15°

Service temperature: 16/18°C

Service glass: Renano 38 cl.

Bottles produced year 2015: 3600 bottles of 75 cl and 200 magnum of 150 cl



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