



The vineyards at Azienda Mura

SARDINIA

The winter was mild, there were moderate rains during the springtime and it was cool. It rained very little from May and throughout August. In September it rained and this was beneficial for the vines.

Azzanidò District (Province of Olbia Tempio)

Marianna Mura of the homonymous estate (Vermentino di Gallura Superiore DOCG, Vermentino di Gallura DOCG, Cannonau di Sardegna DOC, Isola dei Nuraghi IGT): “..We started picking on the 12th of September and we finished during the first week of October. The grapes were beautiful and healthy. We managed to pick in time before the rains. The grape yield is slightly higher in comparison to 2015: 6-7 tons/hectare for the reds, 9-10 tons/hectare for Vermentino. The reds are now right in the middle of the malo-lactic fermentation (24/10), the maceration with the skins was very long this year, 22 days instead of the usual 5-8 days. The reds are excellent (they were picked when the weather was cool) fruity, with a lovely colour. The Vermentino wines are well-balanced, with an intense fruity aroma (citrus notes), and they are fresh. We made the whole range of wines. 2016 is a good vintage, which can maybe be compared to 2013 and to 2014 (which was excellent in Sardinia). In a couple of weeks we will start building our new cellar...”