



Vineyards at Azienda Vitivinicola Mura

SARDINIA

Azzanidò District (Province of Olbia Tempio)

The winter was quite mild (as it is usual in this region). The springtime was not very rainy. In July the temperature during the day was very high, but luckily it got much cooler at night. Throughout the year there were episodes of violent thunderstorms and heavy rain.

Marianna Mura of the homonymous estate (Vermentino di Gallura Superiore DOCG, Vermentino di Gallura DOCG, Cannonau di Sardegna DOC, Isola dei Nuraghi IGT): "...we had good results. The grapes were healthy, with a good acidity and sugar content. We started picking at the end of August and we finished after 40 days around mid October with the red grape varieties (Bovale, Cannonau). We picked from 7 till 12 a.m. by hand and the grapes were placed in boxes. We dropped fruit at the end of August in order to have a higher acidity and a good sugar content. We went back to the times when the harvest took place in October. The alcoholic fermentation of the must was as in the text books.. The whites have a good aroma and a good acidity. The reds have a lovely colour (purple red). The maceration with the skins took place at 22 degrees Celsius without having to cool the must. We are now racking off the wines (29/10) and the aroma is explosive and delicious..."