



Clusters of Vermentino at Azienda Vitivinicola Mura

SARDINIA

Azzanidò District (Province of Olbia Tempio)

The weather during the springtime was well balanced: it rained at the right time, the temperature was mild. The vegetative cycle of the vines was 10 days later than average. During the summer the temperature was lower than usual and this was very positive (bear in mind that in this area the temperature during July can go up to 40-45 degrees Celsius!). Therefore the ripening phase of the grapes was long and the quality of the grapes was excellent.

Salvatore Mura of the homonymous estate (Vermentino di Gallura Superiore DOCG, Vermentino di Gallura DOCG, Cannonau di Sardegna DOC, Isola dei Nuraghi IGT): "We harvested from the 20th of September till the 14th of October..the clusters were beautiful and flawless. We had no fungus nor insect attacks as we worked a lot in the vineyards.

The grape yield was slightly lower than average: 7 tons/hectare for Vermentino, lower for the red varieties (Bovale, Cannonau). The musts have a good acidity and a good alcohol strength. The wines will certainly be of high quality. The Vermentino wines have very good aromatics with fruity and floral notes, they are fat in the mouth and very elegant. We are also very satisfied with the reds. We could compare 2014 to 2013 for the whites and to 2003 and 2001 for the reds. This is maybe the best harvest we ever had considering the quality of the grapes! We have been very lucky to have such a well balanced climate throughout the year..."