



Monteoro

The Gallura area and Vermentino, an inseparable pairing that reminds one of magical tales about the great whites. Sella & Mosca cultivates its grapes on the slopes of the south side of Mount Limbara, whose soils are characterized by broken-down granitic rubble and a hot climate, but with excellent temperature variations during the summer.

In the cellar, the grapes are soft-pressed, cold-macerated lightly and then left to ferment for an extended period. The resulting white wine is extraordinarily expressive, fresh and delicious



Appellation:

**Vermentino di Gallura
Superiore DOCG**

Grapes:

Vermentino 100%

Average age of vines:

18 years

Vinification:

**Soft pressing, cold settling,
fermentation in stainless steel
at a controlled temperature**

Ageing:

**On the lees, in stainless steel
for 4 months**

Reviews

VINTAGE 2022
Wine Spectator – 90

VINTAGE 2021
James Suckling – 92

VINTAGE 2022

Wine Spectator – 90

Presents minerally chalk and salt notes that underscore ripe green apple, pink grapefruit granita and baked pineapple fruit flavors. Reveals hints of lemon thyme and white pepper on the finish. Drink now.
6,500 cases made, 350 cases imported.

VINTAGE 2021

James Suckling – 92

Green apples, lemon sherbet, oregano, sourdough and salted almonds on the nose. Flavorful and fleshy with a medium to full body and a delicious saline edge. Drink now.

