

MAÌA

It's our first wine ever made in Siddùra's cellar, from the main vine we planted. The grapes harvested with meticulous care and selected carefully, in order to obtain the best quality, together with an outstanding terroir, allow to create Maìa. With its impressive complexity and aromatic finesse, it represent a "tribute to Gallura" wine's region.

NOMEN EST OMEN: [Ma'iyà] MAÌA (Gallura's dialect) – Magic

Classification:	Vermentino di Gallura DOCG Superiore
Grape variety:	Vermentino 100%
Vintage:	2021
Vineyard region:	Gallura, Sardinia Region (Italy)
Soil:	Granitic and slightly sandy
Altitude:	300 m on the sea level
Yield per hectare:	65 q.li/ha
Forma di allevamento:	Spur pruned cordon
Planting density:	5600 plants/ha
Vinification:	The destemmed grapes are cooled and left to macerate in a stainless steel tank for 2-3 days at 2 °C temperature, before being softly pressed. This allows you to extract the precious Vermentino's aromatic precursors contained in the skins cells.
Fermentation temperature:	15-16 °C
Time of the fermentation/maceration:	Long fermentation
Maturation:	<i>Sur lies</i>
Bottling period:	Spring 2022
Alcohol content:	14,5% vol.
Potential aging:	5 years
TASTING NOTES:	
- Colour:	Deep straw yellow
- Bouquet:	Yellow fruit and white flowers. Harmonious and delicate.
- Taste:	Fresh and fruity, with a good balance on the palate and a final of bitter almond, typical of Vermentino's vine
Storage:	Serve at a temperature of 8-10 °C.

