

# Katala

**Classification:** Vermentino di Gallura DOCG Superiore

**Variety:** Vermentino 100%

**Municipality of Production:** San Leonardo, Calangianus –  
Sardegna (Italia)

**Soil:** Sandy, of disintegrated granite

**Altitude:** 350 slm

**Yield per hectare:** 40/50 q.li/ha

**Breeding system:** Controspalliera

**Pruning system:** Guyot

**Breeding density:** 4.000 p/ha Epoca

**Harvest period:** End of September

**Winemaking:** Fermented maceration with skins for 5 days, at a  
controlled temperature

**Refinement:** In stainless steel tanks

**Bottling period:** May of the year following the harvest

**Alcohol content:** 14,50%

**Color:** Straw-yellow with golden reflections

**Scent:** Intense aromas reminiscent of ripe yellow fruit

**Palate:** Balanced, full-bodied, very persistent

**To accompany:** Grilled and baked fish dishes, shellfish, soups  
and white meats.

