

‘UNDA’ VERMENTINO DI SARDEGNA DOC

A brilliant project by Gian Matteo Baldi, Bentu Luna’s winery is located in the heart of Sardinia, where life operates the same way it has for hundreds of years. Bentu Luna works with tiny vineyards rarely larger than a single hectare, often containing 10 or more native varieties within. They care for the vineyards like living creatures; choosing the most natural soil working techniques, analyzing in depth the subsoil, the microclimate, and all the biodiversity present in them; studying all atmospheric agents. Passion and love are accompanied by great technique and precision. The constant monitoring of the development of the plant, and the traditional processes such as plowing with oxen, allow for the creation of high-quality grapes and wines with full respect for the life of the vineyard.

GRAPES	100% Vermentino
LOCATION OF VINEYARDS	Small vineyard on the Oristano coast in the municipality of Riola. Less than 5 meters above sea level, with a typically Mediterranean climate, characterized by mild winters with limited rainfall and very hot and dry summers. Cooled only by strong mistral winds and by the cool breezes that blow from the sea, which bring mineral salts onto the grape skins.
SOILS	Loose, sandy soil, characterized by a certain clayey presence
TYPE OF PLANTING	Naturally organic (not certified), with a focus on biodiversity
VINE TRAINING	Gobelet / Old bush vines
VINE AGE	25 years
VINIFICATION	After a slow and careful destemming of the bunch, we proceed with a careful and precise pressing of the grape. Clarification of the must and fermentation starts with spontaneous <i>pie de cuve</i> in 20 Hl cement tanks and terracotta amphorae. Fermentation lasts 7-10 days during which light manual punch-downs takeplace. At the end of the fermentation, <i>battonnage</i> to give body and volume to the wine.
ABV	13.5%
TOTAL PRODUCTION	6,500 bottles
OENOLOGIST	Emanuela Flore

