



Mora & Memo, Tino, Vermentino di Sardegna, DOC Sardinia, Italy, 2023

Producer Profile

The beautiful estate of Mora & Memo sits high in the hills in the south east of Sardinia just a few kilometres from the sea.

Focused on the indigenous varieties of Cannanou and Vermentino, the combination of old vineyards with minimal intervention and a delicate touch to the winemaking results in elegant, vibrant and mineral wines. Taking the reins from her father running this small scale winery, Elisabetta focuses on producing wine representative of the island terroir, executed in a modern way.

Viticulture

The vineyards average 30 years of age with vines planted on a south, south east exposure on limestone and clay hillsides around 200 to 200m above sea level.

Winemaking

There is a brief contact with the skins, after cleaning, the must obtained from crushing ferments in stainless steel tanks with the addition of selected yeast at a constant temperature of 15° C. After fermentation, the ageing on its lees follows for a few months then the wine is ready for the refinement in bottle.

Tasting Note

Straw colour with green tints, brilliant. Intense and persistent with scents of flowers and plants, rosemary, thyme and sage. The palate is full of lovely vegetal notes and a warm and balanced finish.

Food Matching

Seafood in general, fish and delicate meat served with light sauces, soups or pasta.



Product code: 1858

Technical Details

Varieties:

Vermentino 100%



ABV: 14%

Closure: Glass Closure

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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