

Zanatta



Vigneti Zanatta is located in the Gallura region of Sardinia, known for its granite rocks that are shaped by the wind, rain, and sea, where most of the land is relatively infertile and barren. Towards the north, however, there are extensive areas covered with vineyards. It was here, in 1973, that Bruno Zanatta, a young oenologist from Treviso, began his career, acquiring in-depth knowledge of the terrain and Sardinian soil.

Thirty years later, his passion remains the same, but with his son Marco working alongside him, he now has what can be considered a true family-run enterprise, owning more than 247 acres of land. He purchased his first 40 acres in 2003 in a hilly area 984 ft. above sea level, where he planted the vine varieties Vermentino and Cannonau.

In 2005 he again purchased land in the Gallura region, and more specifically in the municipality of Olbia. This time there were 222 acres to which he patiently devoted loving care year after year until more than 148 acres had been planted. It was here that he concentrated his real production of Vermentino di Gallura DOCG and Cannonau di Sardegna DOC.

Finally in 2008, when the winery was built, it was possible to oversee the complete production cycle.

VERMENTINO DI GALLURA DOCG

REGION: Sardinia
WINEMAKER: Bruno Zanatta
VARIETAL: 100% Vermentino
COLOR: Bright lemon yellow with green reflections
BOUQUET: Jasmine and wild flowers
TASTE: Rich with lemon zest and golden apple with a smooth finish
CASES PRODUCED: 1,250
FOOD PAIRING: Chicken dishes, cream pasta sauces, salads and lighter cheeses
SERVING TEMP: Chilled: 55° F (13° C)

