



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

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FUNTANA MANNA LIMITED EDITION - ISOLA DEI NURAGHI IGT VERMENTINO BIODYNAMIC - TENUTA MASONE MANNU

Isola dei Nuraghi Bianco IGT "Funtana Manna", Masone Mannu's latest creation, is made from pure Vermentino grapes.

Territory:

The soil primarily consists of granite sands, yielding an average of 60 quintals per hectare. All grapes are sourced from biodynamic farms, ensuring a strong commitment to both the quality of the grapes and the surrounding environment. This wine is produced with the utmost respect for its origins and made without pesticides or chemical fertilisers.

Winemaking:

Harvest the grapes manually into 12 kg crates during the second half of September. The grapes are selected on long sorting tables. The grapes are then transferred to the fermentation vats by gravity. Without temperature control and the addition of selected yeasts, fermentation occurs naturally. The grapes will undergo maceration on the skins for approximately one month. The wine matures on its fine lees for 12 months in small French oak barrels and cement barrels. After this, the wine is aged in the bottle for 6 months.

Tasting Notes:

Straw yellow with golden reflections, the aroma is intense, featuring notes of yellow apple, peach, jasmine, and wisteria, all set against a backdrop reminiscent of chalk and aromatic herbs. On the palate, it is full-bodied, supported by pleasant acidity and a mineral flavour.



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Style	Complex White
Producer	Tenuta Masone Mannu
Categoria	White
Country	Italy
Region	Sardegna, Gallura
Appellation	Colli Orientali del Friuli
Grape Variety	Vermentino
Vintage	2021
Barrel	No Barrel
Alc %	14,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Quantity	750 ml
Food & Wine Matching	Anchovies, Aperitif, Aubergine Parmigiana, Baked John Dory or Seabream, Beef, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Cheese, Creamy Cheese, cured meat, Fisch Chevice, Fish, Fresh Cheese, Fried Fish, Gorgonzola, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Japanese cuisine, Lamb, Lean fish, Light Blue Cheese, Light smoked Fish, Light Starters, Meats, Mushrooms, Pasta, Pasta with seafood, Pizza, Pork, Poultry, Red meat, Rice, Risotto, Salads, Sausages, Seafood, Shellfish, Soups, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), White Meats, Oysters, Raw Seafood