



WINE STORY

Branu comes from the Spanish word *Verano* that was incorporated into the Sardinian language to mean Spring. As the meaning suggests, Branu is a wine with freshness at its core. Fermentation, vinification and maturation take place in stainless-steel tanks and the wine is bottled at the beginning of the next year. Fresh and crisp, the palate is a mix of citrus, white pepper, green apple and floral notes with salty mineral undertones and just a bitter hint of almond. It is one of the most successful wines made at Surrau and now a benchmark for the Vermentino di Gallura category.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	100 m.a.s.l.
SOILS:	Sandy with weathered granite origins
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable - Lotta Integrata
AGE OF VINES:	7 - 20 years old
YIELD:	3.1 - 3.5 tons per acre
GRAPES:	Vermentino 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Racking and transfer before fining and bottling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 - 4 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	170,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
 Famiglia Demuro
 Winemaker:
 Mariolino Siddi
 Winery Founded:
 2001
 Region:
 Sardinia

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5.8
RESIDUAL SUGAR:	4.5 g/L	EXTRACT:	22.5