

IMPORTED BY
OLIVER MCCRUM WINES
WWW.OMWINES.COM

MANCINI WINERY

OLBIA * SARDINIA

Some years ago one of my most knowledgeable retailers made me buy a bottle of wine. It was made of a grape that was new to me, Vermentino, and when I tried it that night it was delicious, lively and aromatic. I called him up at home the same night to compliment him on his choice.



The wine was Piero Mancini's Vermentino di Gallura 'Cuccione,' and now I'm importing it. Gallura is a peninsula on the northeast corner of the island of Sardinia that specializes in Vermentino (the grape is also grown on the coast of mainland Italy, on Corsica and in the south of France under the name Rolle). Mancini's version of the grape is very fresh and forward, made with no oak or malolactic fermentation, just grape juice fermented at low temperature in stainless steel for the aromas. I drink quite a bit of it.

www.pieromancini.it/chisiamo.htm.

MANCINI VERMENTINO DI GALLURA

Pale yellow color; aroma of peach, tangerine and herbs; medium-weight in the mouth, with bright acidity; very clean, good length, finishes with a touch of tangerine. Drink either as an aperitif or with seafood (prawns with pasta?)

