

Antichi Poderi Jerzu,  
**`Telavè` Vermentino di Sardegna 2024**  
Sardinia, Italy



Grape Varieties	<b>100% Vermentino</b>
Winemaker	<b>Nicolò Miglior</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.61g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Antichi Poderi Jerzu is a cooperative winery based in the village of Jerzu, within the historical Ogliastra region on Sardinia's east coast. The cooperative was founded in 1950 by the village doctor, Josto Miglior, who convinced 45 grape growers to join forces to produce better wine. Today, Antichi Poderi Jerzu unites 430 growers from almost all the village families, led by head winemaker Biagio Boi and consultant winemaker Franco Bernabei. The cooperative's 650 hectares of vineyards are in prime hillside areas stretching from the Gennargentu mountains, in the heart of the island, to the coast. The grapes grown here are renowned for their flavour intensity. The range of locations and micro-climatic conditions provides Biagio and Franco with multiple blending options along with opportunities to express the unique character of certain plots.

### VINEYARDS

The grapes used to produce Telavè come from vineyards located on gentle slopes along the coastline of the Ogliastra region. The proximity to the sea moderates temperatures, creating an ideal environment for the vines and slowing the ripening of the grapes, ultimately resulting in higher levels of acidity and concentration of flavour at harvest. The vineyards are south-facing and lie 350 - 450 metres above sea level on varied soils, mostly of calcareous - schist origin, upon which Vermentino thrives. The vines are 20 years old on average and trained in the Guyot system.

### VINTAGE

The 2024 growing season started with a mild winter and modest rainfall, prompting early bud break. Spring delivered moderate precipitation, while July's hot, dry conditions slowed vegetative growth and created perfect veraison conditions. August temperatures were warm, followed by a sunny, dry September that allowed grapes to reach peak maturity across all vineyard parcels. The result was exceptional fruit quality with highly concentrated flavours.

### VINIFICATION

Upon arrival at the winery, the grapes were destemmed and gently pressed. Nitrogen was used during pressing and clarification of the must to avoid oxidation and maintain the fresh aromas of Vermentino. Fermentation took place in temperature-controlled stainless-steel tanks. The wine spent time ageing on its fine lees, mainly in stainless-steel tanks with a part in large oak vats, until the beginning of winter when it was bottled.

### TASTING NOTES

Pale lemon in colour. The nose is perfumed and lifted, with aromas of fresh citrus fruit and hints of fennel. On the palate, the wine is balanced and well-structured, with a refreshing acidity that carries the aromas onto the crisp finish.