



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Cala Silente Vermentino di Sardegna DOC

This fresh, delicate white made from 100% Vermentino grapes is characterized by wonderful aromas, round on the palate, attractive balance, and fruit.

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**Wine exported to:** Bermuda, USA, Canada, Australia

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### Most recent awards

**WINE SPECTATOR:** 90

**JAMES SUCKLING:** 93

**WINE ENTHUSIAST:** 91

**VINOUS:** 91

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## Winemaking and Aging

Grape Varieties:	100% Vermentino
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Aging containers:	Stainless steel
Aging before bottling:	6 months
Closure:	Natural Cork



## Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and clay
Vine training:	Guyot
Time of harvest:	Starts in late August and ends in mid-September
Total yearly production (in bottles):	100,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with bright green and golden reflections. Complex and intense with notes of apple, peach and citrus and a natural persistence, distinguished for its unique elegance and balance.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs with fish and white meat, prepared with aromatic seasonings and sauces.

Alcohol:

13,5 % vol

Winemaker:

Riccardo Curreli - Consultant: Giorgio Marone

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