



EMPSON & CO.
Experience Italy in a Wine glass



Vermentino di Sardegna Villa Solais DOC

100% Vermentino. Santadi Vermentino di Sardegna “Villa Solais” DOC is brilliant straw yellow, with green and golden highlights. Very fresh, citrusy nose with appealing minerality, confirmed on the balanced palate, which also features floral, fruity and mineral notes.

Driven by a great desire to bring Sardinian wines to the world, Cantina Santadi aims to produce terroir-driven wines, through innovative practices that respect the area's history, culture, and tradition.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

KERIN O'KEEFE: 90

WINE ENTHUSIAST: 89

JAMES SUCKLING: 91

VINOUS: 88

WINE SPECTATOR: 88

THE TASTING PANEL: 88



Winemaking and Aging

Grape Varieties:	85% Vermentino and 15% Nuragus
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Aging containers:	Stainless steel
Closure:	Stelvin



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):	250,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow with green and gold reflections. Fresh and pleasant on the nose; a refreshing palate with an intriguing minerality.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with first courses made with meat or fish. Pleasant served very cold, even as an aperitif.
Alcohol:	12,5 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone