



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



## Latinia

This celebrated winery takes its name from the medieval town of Santadi, in the Sulcis peninsula of southwest Sardinia - a landscape of contrasts and dramatic beauty, where the pure white sand dunes of Porto Pino and the greenery of the Pantaleo forest and its centuries-old oak trees, cork trees and holly oaks call home. Founded in 1960, Cantina Santadi began as a partnership between fine local growers, making it deeply rooted in the Sulcis terroir. The Santadi vineyards cover 500 hectares (1,235 acres) of prime, gently rolling hills reaching right out to the sea. They are all within an eighteen-mile radius from the winery so that the fruit can be moved quickly. The sandy nature of the soil is conducive to the survival of pre-Phylloxera rootstock. In the words of enologist Raffaele Cani, "The parasite does attack the roots, producing small holes in them. These cavities, however, are immediately filled up by grains of sand that heal the wounds, as it were, allowing the plant to thrive in spite of Phylloxera." This 100% Nasco variety comes from one of Sardinia's most ancient white grapes. The fruit is picked in October to heightened levels of complexity. The varietal name comes after the Latin word for moss, referring to its characteristic brushwood aromas. After four months in barrique and lengthy bottle age, the wine's Mediterranean depth of flavor is pleasingly subtle and silky in structure.

---

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

---

## Most recent awards

**VINOUS:** 94

**GAMBERO ROSSO:** 3 Bicchieri

**WINE ADVOCATE:** 88

---



## Winemaking and Aging

Grape Varieties:	100% Nasco
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64,4-68 °F)
Aging containers:	Barrique
Container size:	225 L
Container age:	Third use
Type of oak:	French bay oak
Aging before bottling:	8 months
Closure:	Natural Cork



## Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand
Vine training:	Guyot

Time of harvest:	Between late September and the end of October
First vintage of this wine:	1997
Total yearly production (in bottles):	15,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Deep amber, with great density. Intense nose of honey, caramel, vanilla sugar and clove. Balanced palate with a sweetness that is never overpowering; orange blossoms on the lengthy finish.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Fried ricotta ravioli drizzled with honey, aged cheese. Exalts any dessert.
Alcohol:	14 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone