



EMPSON & CO.
Experience Italy in a Wine glass



"Pani Loriga" Cannonau di Sardegna DOC

An intense, fruity wine with plum, raspberry, flower, herb and pepper aromas. Light-bodied, it shows light, silky tannins and a refreshing finish.

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



Winemaking and Aging

Grape Varieties:	100% Cannonau
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging before bottling:	Several months

Vineyard

Vineyard location:	From vineyards located in five municipalities of the lower Sulcis district
Soil composition:	Sandy soils mixed with decomposed granite.
Vine training:	Espalier-trained
Altitude:	0-328 feet (0-100 meters) above sea level
Vine density:	2,420 vines per acre (6,000 vines per hectare)
Exposure:	North/South/East/West
Years planted:	2010
Time of harvest:	September

Tasting Notes and Food Pairings

Tasting notes:	An intense, fruity wine with plum, raspberry, flower, herb and pepper aromas. Light-bodied, it shows light, silky tannins and a refreshing finish.
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Food pairings:	Pairs well with pasta, risottos, and other first courses, poultry, or other white meats, and both grilled and sauce-based fish dishes.
Aging potential:	Up to 3 years
Alcohol:	14%
Winemaker:	Riccardo Curreli (Internal Winemaker) & Giorgio Marone (Winemaker Consultant)