



EMPSON & CO.
Experience Italy in a Wine glass



Cala Silente Vermentino di Sardegna DOC

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

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

JAMES SUCKLING: 93

WINE ENTHUSIAST: 91

VINOUS: 91



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