



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.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

WINE SPECTATOR: 90

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

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|----------------------|--|
| 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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