



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

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

2025 Empson & Co S.p.A. - Copyright © All Rights Reserved.