



EMPSON & CO.
Experience Italy in a Wine glass



Vermentino di Sardegna Villa Solais DOC

This celebrated winery takes its name from the medieval town of Santadi, in the Sulcis peninsula of southwest Sardinia - a landscape of dramatic contrasts and beauty where the dazzling white sand dunes of Porto Pino compete only with the Pantaleo forest and its centuries-old oak trees, cork trees, holly oaks and deer. From a blend of two white native grapes, Vermentino and Nuragus, this beautiful straw yellowy with green and golden reflections, with intriguing freshness, and mineral notes on the nose and palate.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

JAMES SUCKLING: 93

WINE SPECTATOR: 88

THE TASTING PANEL: 88



Winemaking and Aging

Grape Varieties:	85% Vermentino and 15% Nuragus
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Aging containers:	Stainless steel
Closure:	Stelvin



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):	250,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow with green and gold reflections. Fresh and pleasant on the nose; a refreshing palate with an intriguing minerality.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with first courses made with meat or fish. Pleasant served very cold, even as an aperitif.

Alcohol:

12,5 % vol

Winemaker:

Riccardo Curreli - Consultant: Giorgio Marone

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