

# SANTADI

Latinia



<b>Grapes:</b>	100% Nasco
<b>Region:</b>	Sardinia
<b>Soil:</b>	Loose sandy terrain
<b>Time of Harvest:</b>	Early September to early October
<b>Total Production:</b>	30,000 bottles
<b>Vinification Process:</b>	Late harvesting, also performed by going back repeatedly to the same vineyard, picking the grapes as they reach the desired degree of over-maturation. After removing the skins, the sugary must is fermented in stainless steel tanks. Alcoholic fermentation proceeds very slowly due to the high density of the must, until it comes to a halt naturally.
<b>Aging Process:</b>	The wine then develops for several months in third-passage French oak barriques.
<b>Alcohol Content:</b>	15.00%
<b>Tasting Notes:</b>	Amber color, very deep, velvety texture, intense bouquet of honey, caramel, sugar, vanilla and cloves; well balanced on the palate, persistent, never sticky-sweet; with a lovely finish reminiscent of orange blossoms.
<b>Winemaker:</b>	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
<b>Winery Philosophy:</b>	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
<b>Cellaring:</b>	Up to 3 Years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with ricotta cheese ravioli that has been fried and dressed with honey



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