

SANTADI

Vermentino di Sardegna "Cala Silente" DOC



Grapes:	100% Vermentino
Region:	Sardinia
Vineyards:	From vineyards located in five municipalities of the lower Sulcis district
Soil:	Medium mixture terrain, tending to sandy and clayey
Vine Training:	Counter-espalier training
Time of Harvest:	Early October
Total Production:	120,000 bottles
Vinification Process:	The hand-picked grapes are again selected at the Winery before being approved for separate vinification in stainless steel tanks under controlled temperature (16-18 °C).
Aging Process:	After completing alcoholic fermentation, the wine develops further in cement vats in contact with its own lees, acquiring greater roundness and taste.
Alcohol Content:	14.00%
Tasting Notes:	Straw yellow, with luminous green-golden reflections; complex, intense bouquet of apples, peach and citrus fruit confirmed on the persistent palate, particularly elegant and well balanced.
Winemaker:	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
Winery Philosophy:	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.
Cellaring:	Up to 2 years
Closure:	Cork
Food/Menu Pairing:	Pair with fish and white meat dishes, dressed with aromatic spices and sauces.

