

SANTADI



Vermentino di Sardegna "Villa Solais" DOC

Grapes:	100% Vermentino
Region:	Sardinia
Vineyards:	From vineyards located in five municipalities of the lower Sulcis district
Soil:	Sand/clay terrain
Vine Training:	Vertical Trellis
Time of Harvest:	Early September to early October
Total Production:	300,000 bottles
Vinification Process:	The hand-picked grapes are soft-pressed, and the must obtained is fermented in stainless steel tanks under controlled temperature, so as to preserve its fragrance and aromas.
Aging Process:	The wine is then left in contact with its lees for four to six months before being bottled
Alcohol Content:	13.00%
Tasting Notes:	Brilliant straw yellow, with green and golden hues; very fresh nose with appealing minerality, confirmed on the palate, also attractively floral, fruity & mineral.
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 3 years
Closure:	Screwcap
Food/Menu Pairing:	Pair with fresh seafood and white meats.

