

SARDINIA

SANTADI

Santadi Team: Riccardo Curreli, Massimo Podda, Antonello Pilloni, Gianni Poeta

Fast Facts

Vineyard surface:
1,235 acres (500
hectares)

President:
Antonio Pilloni

Winemaker:
Riccardo Curreli

Established:
1960

Location:
Santadi, Sulcis

Province: Sud Sardegna



Cantina Santadi is located in the province of Sud Sardegna, in the southwestern corner of Sardinia on gently rolling hills blanketed in vineyards that tumble down to the crystalline sea. This stunning wine-growing area features fabulous sandy soils, the blistering island sun, salty sea breezes, native grapes, and old vines, many bush-trained. President Antonello Pilloni, Winemaker Riccardo Curreli, and General Manager Massimo Podda, work together to produce wines deeply rooted in the Sulcis terroir, driven by a great desire to bring Sardinian wines to the world.

THE HISTORY

Founded in 1960, Cantina Santadi began as a partnership between fine local growers, making high-quality, terroir-driven wines a team effort. As a result, from day one, Cantina Santadi was able to establish a reputation for making phenomenal wines from native Sardinian varieties.

In 1976, Antonello Pilloni was elected president and went on to bring Santadi great international success. He personally brought on Giacomo Tachis, the enological mastermind behind wines such as Sassicaia, Solaia, and Tignanello – and of course, Cantina Santadi's very own Terre Brune, in the 1980s. He worked with the winery for some thirty years before handing the consulting reins over to Giorgio Marone, his trusted colleague, who works closely with the winery's evermore dedicated team.

In the 1990s, Cantina Santadi expanded the winery, purchasing state-of-the-art equipment to only expand again ten years later to accommodate the increase in production and a new barrique cellar.

THE TERROIR

Cantina Santadi vineyards cover an impressive 1,600 acres (650 hectares) of prime, gently rolling terrain reaching right out to the sea, all within an 18-mile radius from the winery so that fruit can be moved in minimal time.

The unique sandy soils allow for pre-phylloxera rootstock to thrive. The parasite does not attack the roots, producing small holes in them. These cavities, however, are immediately filled up by grains of sand that heal the wounds, as it were, allowing the plant to thrive in spite of phylloxera.



VERMENTINO DI SARDEGNA "VILLA SOLAIS"

DOC: 100% Vermentino. The grapes are soft-pressed and placed in temperature-controlled steel tanks to preserve their fragrance and aroma. The wine ages sur lees in stainless steel tanks for four to six months before being bottled. Brilliant straw yellow, with green and golden highlights; very fresh citrusy nose with appealing minerality, confirmed on the balanced palate.



CARIGNANO DEL SULCIS "TRE TORRI" ROSÉ

DOC: 100% Carignano. The grapes are de-stemmed, pressed and macerated on skins for a short period, about 14-16 hours, at a low temperature in order to preserve the wine's aromatic profile. Regular temperature-controlled white-wine fermentation then takes place. Brilliant pink, with cherry-colored reflections; elegant, fruity bouquet recalling brushwood, red berries and strawberries; well balanced palate, lively and zesty, medium persistence.



CARIGNANO DEL SULCIS "GROTTA ROSSA"

DOC: 100% Carignano. The must ferments on the skins at a temperature of 25 to 30 °C. Ages for several months in concrete tanks before bottling. Intense crimson color, lovely, fruity bouquet with a licorice finish, elegant palate, good depth, structure, and texture.



CARIGNANO DEL SULCIS SUPERIORE "TERRE BRUNE"

DOC: 95% Carignano and 5% Bovaleddu. Fermentation in stainless steel tanks at controlled temperature, for about 15 days. During this period, maceration enables complete diffusion of the polyphenols contained in the skins into the must. The wine ages in Allier and Tronçais oak barriques for 16-18 months with an additional year in bottle. Intense crimson red with slight garnet highlights and a very complex bouquet of impressive finesse, and notes of plums, blueberries, sweet spices, laurel, juniper, tobacco and chocolate.



CARIGNANO DEL SULCIS RISERVA "ROCCA RUBIA"

DOC: 100% Carignano. After stemming and crushing, the grapes are fermented and macerated for 12-14 days in stainless steel tanks at controlled temperature of 25-28 °C. During this period, the must is frequently pumped up, thus fully absorbing the noble tannins typical of bush-grown Carignano. Aging takes place in small 1st and 2d use French oak casks for 12 months with several months in bottle. Dark red with intense, fruity notes of blackberries, blueberries, vanilla, myrtle, leather and licorice. Complex, velvety, great structure and aromatic persistence. Gorgeous. Up to 10 years.



CANNONAU DI SARDEGNA "NORAS" DOC:

90% Cannonau and 10% Carignano. The perfectly ripened grapes are de-stemmed and soft-pressed, fermenting for 12-14 days in stainless steel tanks at a controlled temperature of 22-24 °C (71.6-75.2 °F). During fermentation, pump overs are frequent in order to extract the highest possible concentration, tannins and polyphenols. In early December, the wine is raked into 2nd-use barriques, where it ages for 6 months. It then spends six months in bottle before release. Intense ruby red, verging on garnet with complex notes of ripe blackberries, blueberries, mellow spices, myrtle, tobacco and chocolate.