

# SANTADI

## Vermentino di Sardegna "Villa Solais" DOC 2018



|                              |   |
|------------------------------|---|
| <b>Grapes:</b>               | 100% Vermentino   |
| <b>Region:</b>               | Sardinia  |
| <b>Vineyards:</b>            | From vineyards located in five municipalities of the lower Sulcis district  |
| <b>Soil:</b>                 | Sand and clay   |
| <b>Vine Training:</b>        | Guyot   |
| <b>Time of Harvest:</b>      | Late August to mid-September  |
| <b>Total Production:</b>     | 250,000 bottles   |
| <b>Vinification Process:</b> | The grapes are soft-pressed and placed in temperature-controlled steel tanks to preserve their fragrance and aroma.   |
| <b>Aging Process:</b>        | The wine ages sur lee in stainless steel tanks for four to six months before being bottled.   |
| <b>Alcohol Content:</b>      | 12.50%  |
| <b>Tasting Notes:</b>        | Bright straw yellow with green and gold reflections. Fresh and pleasant on the nose and a refreshing palate with an intriguing minerality. Riccardo Curreli- Consultant: Giorgio Marone |
| <b>Winemaker:</b>            | Up to 3 years   |
| <b>Cellaring:</b>            | Screwcap  |
| <b>Closure:</b>              | Pairs well with first courses of meat or fish.  |
| <b>Food/Menu Pairing:</b>    | Also, can be enjoyed as an aperitif.  |