



SANTADI

VILLA SOLAIS

CLASSIC



CLASSIFICATION

Vermentino di Sardegna DOC.

PLACE OF ORIGIN

From vineyards located in 5 municipalities of the lower Sulcis district, with counter-espalier training, on different types of soils.

SOIL COMPOSITION

Medium mixture, tending to sandy or clayey.

GRAPE VARIETIS

Vermentino 70%, nuragus 30%.

CLIMATE

Hot and dry summers, mild winters.

HARVESTING

In regular years, the harvesting of the white grapes starts in early September and ends in early October.

VINIFICATION AND DEVELOPMENT

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. The wine is then left in contact with its lees for several months before being bottled.

TASTING NOTES

Colour: Brilliant straw yellow, with green and golden tinges.

Nose: Fresh and pleasant

Palate: A nice fresh finish on the palate, together with an attractive mineral note.

STORAGE

Constant temperature 17 °C, humidity 75-80%, away from light, horizontal bottle.

SERVING

Medium-small goblet with medium rim, serving temperature 10-12 °C.

MATCHINGS

Its favourite matches are seafood first courses and white meat. Especially pleasant when served very cool, also as an aperitif.