



Santadi

Vermentino Villa Solais 2024







WHITE
STILL WINE



ITALY



SARDINIA



SUITABLE
FOR VEGANS

TASTING NOTE

This stylish, bright, dry Vermentino is irresistibly summery. Exuberantly aromatic, it hints at white peach, almond and mediterranean herbs. Crisp and refreshing, with a clean, well-balanced finish.

VITICULTURE

From vineyards located in 5 municipalities of the lower Sulcis district, with counter-espalier training, on different types of soils, with medium mixture, tending to sandy or clayey. The climate is Mediterranean with hot and dry summers and mild winters.

VINIFICATION

Grape varieties: 85% Vermentino (harvested in September), 15% Nuragus (harvested in October). Fermentation takes place at 16-20 C using selected yeast, followed by early bottling to preserve the organoleptic nuances.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Vermentino (70%), Nuragus (30%)
CLOSURE	Screw cap
SKU CODE	33916124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Sardinia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
SKU	33916124