



SANTADI
CANTINA

VILLA DI CHIESA

EXCELLENCE



CLASSIFICATION

IGT (Typical Geographical Indication) Valli di Porto Pino.

PLACE OF ORIGIN

Villa di Chiesa is obtained from a careful selection, including choice of vineyards, of the best vermentino and chardonnay grapes. The right blend between typical vermentino and noble chardonnay, espalier-trained on hill slopes looking towards the sea in the lower Sulcis area.

SOIL COMPOSITION

Medium mixture, tending to sandy.

GRAPE VARIETIES

Vermentino 60%, Chardonnay 40%.

CLIMATE

Hot and dry summers, mild winters.

HARVESTING

In regular years, the harvesting of vermentino grapes starts in early September and ends in early October, and is only preceded by the harvesting of chardonnay, in the last ten days in August.

VINIFICATION AND DEVELOPMENT

The must is separated from the pomace by means of soft pressing and is fermented in barriques. At the end of alcoholic fermentation, the wine develops further thanks to lees stirring (bâtonnage) to keep the yeasts suspended. This operation, given the size and type of containers, imparts greater complexity to the wine.

TASTING NOTES

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

Nose: Delicate scents of exotic fruit together with more decided butter and banana notes.

Palate: mellow in the mouth, good sapidity, long finish. Finale with a pleasant note of vanilla and citrus fruit, stemming from perfect integration of wine and barrique.

STORAGE

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

SERVING

Medium-large goblet with medium rim, serving temperature 12-14 °C.

MATCHINGS

It matches superbly with white and red meat, grilled and stewed fish, and medium-mature cheeses.