

Santadi, Province of Cagliari

Established: 1960

Owners: Co-operative di Santadi

Winemakers: Davide Pera & Giacomo Tachis

Production: 1.700,000 bottles

Hectares under vine: 606

Viticulture: Conventional



Santadi, from Sardinia's southwestern coastal region known as Sulcis, is one of the island's, and Italy's, finest wineries. Founded in 1960 and closely watched over by Giacomo Tachis (of Tignanello/Sassicaia fame) and oenologist Davide Pera, its superb quality offerings have confirmed it as a Mediterranean star of rare brilliance. Today, the winery has 250 dedicated growers, covering over 600 hectares of prime, gently rolling land reaching right out to sea. Sulcis is unique in that pre-phylloxera vines survive and thrive in the mostly sandy soil.

Santadi produces a full suite of Sardinian wines, but is the Carignano vine that they are most famous for. Originally brought to the island by the Spanish, it is grown as a bush vines on ungrafted rootstock, hand-tended and picked and made in a warm, embracing style. Tachis says "Carignano has subtlety, richness, tannins and a 'dolcezza' sweetness"

Vermentino DOC 'Villa Solais'

Typically crisp and refreshing with mineral notes, a few months maturation on lees has given this wine an extra dimension of flavour and body, adding some ripe tropical fruit notes.

Carignano del Sulcis DOC 'Grotta Rossa'

100% Carignano matured mostly in cement vats, retaining Carignano's classic fresh wild berry and earthy characters with hints of liquorice, pepper and spice. The palate is forward in style with good structure in a food-friendly style.

Carignano del Sulcis Superiore DOC 'Terre Brune'

Regarded as one of the islands top wines and a regular Tre Bicchieri winner, Terre Brune is made from Carignano with 5% Bovaleddu. A selection of their best grapes and terroir, the wines is aged 16-18 months in new barriques. Extract rich and packed with wild berry fruit, sweet spices, tobacco and chocolate, the palate is rich and warm with spicy notes and fine tannins.

Shardana IGT

Shardana is a collaboration between Neil and Maria Empson and Santadi. Shardana was the name the Phoenicians used for the native Sardinians three thousand years ago and the red symbol on the label is a Phoenician 'S'. The wine is made from old vine Carignano, some pre-phylloxera and over 100 years old, with 15% Syrah. Matured in new and second passage barriques for 12 months, the wine is deep purple with concentrated black cherry fruit, leather, game and subtle spice.

Latinia IGT

A dessert wine made from late-picked Nasco, another of Sardinia's indigenous varieties. An intense amber yellow, the bouquet is rich with notes of honey, caramel, and clove, the palate sweet (but not cloying) with a hint of orange blossom.

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