

Santadi, Province of Cagliari

Established: 1960

Owners: Co-operative di Santadi

Winemaker: Giorgio Marrone

Production: 1.700,000 bottles

Hectares under vine: 600

Viticulture: Conventional

Vegan Friendly



Cantina Santadi, from Sardinia's southwestern coastal region known as Sulcis, was founded in 1960 as a cooperative of local growers. Under the guidance of Antonello Pilloni, Santadi has become one of Sardinia's, and Italy's, finest wineries, with more than 200 growers farming 600 hectares.

In the early 1980's, Antonello called on the late Giacomo Tachis to consult for Santadi. Creator of Sassicaia, Tachis would go on to become the man behind Italian wine's worldwide renaissance. The Sulcis peninsula is, geologically, Sardinia's most ancient area, rich in archaeological sites, and offers an astonishing palette of variations and contrasts, with coastal sand dunes, gentle hills and inlets, narrow strips of flatland and inland mountains, rugged cliffs overhanging the sea interspersed with silky-smooth white beaches, pine trees, junipers and vineyards. In these sandy soils, pre-phyloxera vines continue to survive and thrive.

Santadi produces a full suite of Sardinian wines, from Vermentino to Nuragus, Monica and Cannonau, but it is the Carignano vine that they are most famous for. Thought to have been brought by the Spanish, who ruled the island for hundreds of years, Carignano is very productive, late ripening and high in acid with tannins that need taming. But the perfect growing conditions in Sulcis allow the wine to have a velvety richness with softer tannins.

Vermentino DOC 'Villa Solais'

Made with 10% Nuragus, another local variety, this spends a few months maturation on lees, in stainless steel, to give the wine an extra dimension of flavour and texture. Citrus notes and hints of tropical fruit, the palate is mineral and refreshing.

Carignano del Sulcis DOC 'Grotta Rossa'

100% Carignano matured 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 'Rocca Rubia'

100% Carignano from ungrafted bush vines grown close the coast. After fermentation the wine is aged in used barriques for twelve months. Something of a mini 'Terre Brune', this is fruity with notes of dark fruits, spice, leather and licorice. Although the palate is rich and full-bodied, the hallmark of Rocca Rubia is the wines immediate *bevibilità* (drinkability).

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