



Silvio Carta, Zeddiani (Sardinia)

Vernaccia di Oristano DOC Riserva

Vintage	2006
Winemaker	Silvio Carta
Region	Sardinia
Alcohol	19% vol.
Grapes	100% Vernaccia

Winemaking

The Vernaccia grapes are harvested by hand during the second half of September and early October. This is followed by fermentation to produce a white wine that is rich in alcohol. Once fermentation is complete the must is poured into small chestnut barrels, which are not filled completely but rather to the three-quarter level. Contact with air causes a layer of so-called flor yeast to form on the surface of the wine (similar to with sherry) and this layer can remain for several years. However, unlike sherry, Vernaccia is not fortified. Water is able to evaporate through the wood and the alcohol content of the wine therefore naturally increases over the course of barrel ageing. After 14 years of aging, the wine is bottled.

Our tasting note

When it comes to Vernaccia di Oristano, Silvio Carta is considered one of Sardinia's most prestigious winemakers. Vernaccia di Oristano Riserva DOC is an independent, sherry-like, traditional Sardinian wine with an antique gold appearance in the glass. On the nose, it exudes a delightful bouquet of chestnut honey, amaretto, butter, coffee and quince. It is dry on the palate with a complex aroma of dried figs, dates and almonds. Long-lingering and rounded finish.

Silvio Carta

Since the start of the 1950s, the Carta family has been producing exquisite wines, liqueurs and distillates in the sleepy coastal town of Oristano. Today, tradition and innovation go hand-in-hand, and always in harmony with quality and naturalness. The company philosophy harmony of nature is reflected in all of its products.

