



Sa Crannatza de Silviu Cata

Technical Data

Type: Dessert wine.

Bottle size: 75 cl.

Alcoholic content: 18,5% Vol.

Appearance: antique gold.

Aroma: the nose reveals intriguing sensations of chestnut honey and amaretto, butter, coffee and quince, hints of Mediterranean scrub and glazed notes.

Flavor: a layered taste, moderately sweet and fresh, almost liqueur-like, finishing with a persistent note of bitter almond.

Curiosity

When talking about Vernaccia, it's impossible not to mention Silvio Carta. Since the early 1950s, this winery has focused on enhancing this wine — the oldest in this area of Sardinia — known for its alleged curative properties and mysterious origins.

The history of Vernaccia is intertwined with that of the vine and viticulture itself, and its presence on the island is believed to date back to the earliest human settlements. Its name may derive from the Latin *Vernum* (spring, and thus rebirth) or *Vernacula* (local).

A complex wine, almost alchemical, that excites and fascinates those who taste it — the perfect expression of this unique corner of the world.

Tips

Excellent as a dessert wine, daring with oysters, and perfect with croutons topped with bottarga.

Product name: **VERNACCIA VALLE DEL TIRSO IGT – 750 ml**
SA CRANNATZA DE SILVIU CATA

Organoleptic characteristics:

Taste:	Delicate, warm with an aftertaste of bitter almonds
Appearance:	Antique gold
Aroma:	Characteristic, delicate with hints of almond blossom

Chemical-physical characteristics:

Alcoholic strength by volume	15 - 19 % vol
Sugar	≤ 4 g/L
Total acidity	≥ 4 g/L
Volatile acidity	≤ 1,2 g/L
Net dry extract	≥ 13 g/L
Methanol	≤ 20 g/hL a.a.
Lead	≤ 0,2 mg/L
Copper	≤ 1,0 mg/L
Zinc	≤ 5,0 mg/L
Total sulphur dioxide	≤ 100 mg/L
OTA	≤ 1 µg/Kg

- The product is free from GMOs and their derivatives in accordance with EC Regulations 1829/2003 – 1830/2003 and subsequent amendments.
- The product contains SULPHITES
- Primary packaging is suitable for contact with food products as required by the regulations: Reg. CE 1935/04; Reg. CE 2023/2006; 1895/2005 and Reg. UE 10/2011

Product storage and expiry date

Keep containers closed.

It is recommended to consume the product fresh.

The product does not have a pre-established shelf life.
