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94 pts

**Silvio Carta 2006 Vernaccia di Oristano
Riserva**

Oristano, Sardinia

White wine from Italy

Drinking window: 2021 - 2036

Deep amber in color, layered and seductive, the 2006 Vernaccia di Oristano Riserva displays a heady bouquet of roasted almond, dried apricots, peaches, candied ginger and dusty cedar spice box. It's silky-smooth and savory, cooling the senses with wild herbals and minerals, as notes of baked apple, hazelnut and cacao develop toward the close. This is incredibly long, persistent, salty and crystalline, with lingering notes of butterscotch and hints of vanilla. The 2006 was matured in chestnut barrels for over a decade, where it naturally reached 19% alcohol. It is indeed a wine of meditation and worth seeking out.

Eric Guido. Tasting date: February 2021
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93 pts

**Silvio Carta 1968 Vernaccia di Oristano
Riserva**

Oristano, Sardinia

White wine from Italy

Drinking window: 2021 - 2032

A deep amber with orange hues, the 1968 Vernaccia di Oristano Riserva comes to life slowly in the glass. At first, it's dusty and dark with smoky wood tones, tobacco and brown spice. It blossoms with time, taking on notes of dried flowers, quince and spiced citrus. It's deeply textural, almost creamy, yet balance is maintained through brisk acids that enliven its notes of baked apple and honeyed almonds. This is almost salty, as it finishes incredibly long with a nutty richness, resonating on hints of cacao and cinnamon. For all of its power, there's a beautiful harmony to be found here. You could lose yourself in this wine. Wow. The 1968 Riserva spent 50 years maturing in chestnut barrels prior to bottling.

Eric Guido. Tasting date: February 2021

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92 pts

**Silvio Carta 2001 Vernaccia di Oristano
Riserva**

Oristano, Sardinia
White wine from Italy

Drinking window: 2021 - 2031

The 2001 Vernaccia di Oristano Riserva is a deep, dark amber color, wafting up notes of dusty cedar, dried citrus, exotic spices and a hint of wood varnish. The textures are oily in feel, yet this doesn't come across as weighty at all, displaying tart orchard fruits and salty minerals, and dried floral tones amassing toward the close. Suggestions of butterscotch and raw almond resonate, along with a twang of bitter herbs. The 2001 possesses excellent balance and freshness, while also clocking in at 18% abv.

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90 pts

Silvio Carta NV Vernaccia (2018)

Vernaccia, Sardinia
White wine from Italy

Drinking window: 2021 - 2026

The NV Vernaccia (2018) Valle del Tirso is deep, dark and savory, delivering a massive wave of brown spice, roasted almond and dried nectarines that swells from the glass; a minty freshness comes forward over time. The textures are silky-smooth, even oily, yet lifted by vibrant acids as notes of mineral-tinged baked apple and ginger coast across a core of brisk acids. Hints of butterscotch, custard and hazelnut linger long, as this finishes austere yet thought-provoking. The Valle del Tirso is only produced when a vintage of Vernaccia di Oristano doesn't achieve a high enough alcohol percentage to be considered for Riserva status. This does not bear a vintage, but it is from the most recent harvest – in this case, 2018.

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**Silvio Carta 2018 Cannonau di Sardegna
Serenata**

Sardegna, Sardinia
Red wine from Italy

Drinking window: 2022 - 2026

A whiff of brown spice gives way to ripe blueberries, blackberries and hints of candied citrus as the 2018 Cannonau di Sardegna Serenata blossoms in the glass. It's silky and textural, feeling almost creamy at times, contrasted by tart wild berry fruits and tactile mineral notes. This comes across quite rich as it tapers off with a primary and youthfully tannic feel. The 2018 could use another year or two of cellaring to show its best.

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Silvio Carta 2018 Cagnulari Po Tui

Isola Dei Nuraghi, Sardinia
Red wine from Italy

Drinking window: 2021 - 2024

The dark and moody 2018 Cagnulari Po Tui (Graciano) takes its time opening in the glass, slowly evolving to show notes of crushed blackberry, violets and freshly tilled soil. Its textures are silky, with a cooling mix of polished black fruits and minerals. This finishes classically dry, as a coating of fine tannin tugs at the senses, yet it's balanced by mouthwatering acidity with hints of plum and licorice.

Eric Guido. Tasting date: February 2021

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89 pts

**Silvio Carta 2004 Vernaccia di Oristano
Riserva**

Oristano, Sardinia
White wine from Italy

Drinking window: 2021 - 2030

The 2004 Vernaccia di Oristano Riserva lifts up with an alluring richness, mixing brown spice and crushed almonds with savory depths of burnt orange, dill and dusty florals. This is soft and enveloping as it contrasts ripe apples with sour citrus and nervous acids. It tapers off long and suave, revealing hints of hazelnut and fresh tobacco. The 2004 is a more gentle and understated effort that doesn't possess the sharp curves and depths of the 2006 tasted alongside it.

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88 pts

**Silvio Carta 2018 Monica di Sardegna Po
Tui**

Sardegna, Sardinia
Red wine from Italy

Drinking window: 2021 - 2025

The 2018 Monica di Sardegna Po Tui wafts up with an inviting display of mineral-tinged black cherries, savory brown spice and tobacco. Its textures are soft, motivated by juicy acidity, while wild berries and pretty inner florals resonate throughout the finale. This pure expression of ripe fruit is nicely balanced and very easy to like.

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88 pts

**Silvio Carta 2019 Vermentino di Gallura
Superiore Serenata**

Gallura, Sardinia

White wine from Italy

Drinking window: 2021 - 2024

The 2019 Vermentino di Gallura Superiore Serenata mixes lime zest with sour melon and wet stone. Its textures are silky-soft and pliant, and it comes across more savory than sweet, with notes of almond and young peach giving way to salty mineral notes. It tapers off floral and refreshing.

Eric Guido. Tasting date: February 2021

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