

Italian wines in the world: Tenute Soletta's Kyanos, Isola dei Nuraghi

scritto da Giovanna Romeo | 11 Maggio 2021



The agricultural heart of Umberto Soletta winery pulsates in the density of a liquid sip called Kyanos. The name of the town of Codrongianos – we are in the province of Sassari –

evokes in Greek language an ancient past of places of memories and roots. The story of Tenute Soletta, on the other hand, is more recent but strongly intense, lived between the passion for country life, between the stubbornness and curiosity of its protagonists, between the soul and respect for a wine landscape preserved every day thanks to interventions of circular economy.

The wine thus takes on the colors, the emotions, the Mediterranean scents of a wild Sardinia, of those contrasts and that simple and frank beauty told in every glass of Kyanos. A limited edition made with native Sardinians and with the "bet" grape variety: the Manzoni intersection. From the places of northern Italy to the world of the Nuraghi: here it finds balance, concentration, contemporaneity. The complexity of the sip, returned by the geography of the place, finds its maximum harmony in an elegant refinement, never excessive. Fleshy and enveloping, it peeps out in a freshness brushed by the memories of vanilla and delicate hints of yellow pulp fruit. Color, smell, taste celebrate its uniqueness.

We tasted it paired with aged or blue cheeses.

Company Profile

The 'Tenute Soletta di Umberto Soletta' agricultural holding has a recent history if compared to cellars that are hundreds of years old. However, it has an interesting story of love and passion for the Earth since being launched. The proof? Umberto is still, even today, cultivating a vineyard and an olive grove that he planted with his dad when he was 5. While he was studying, Umberto would spend most of his spare time in the countryside: his big passion together with motorsports (when he was young, he took part in various Rally competitions). After completing his studies, he started working the fields full-time, keeping an important family tradition alive.

This passion later became his job. A 'farmer', as he likes to

describe himself. In the mid '90s, he created the cellar and planted various vineyards, knowing that the value of a wine also depends on the quality of grapes and of the place where they grow. Through intense land reclamation, combined with utmost attention to landscape details, he has brought back the traditional typology of the vineyard by creating a harmonious relationship between the human intervention and the surrounding, sometimes wild, natural environment. The cultivation of vineyards respects the principles of integrated pest control to preserve the environment for future generations we borrowed it from. Today, the company is run by Umberto, his wife Caterina, his sister Pina and the elder father who still work in the vines and cellar every day despite being 95 years old.

Tenute Soletta

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