

MONICA DI SARDEGNA DOC

Classification: Monica di Sardegna D.O.C
(Controlled designation of origin)

Grape varieties: Monica 100%

Place of origin: Audarya estate – Serdiana

Soil: clay-limestone soil at about 200 meters
above sea level

Climate: mediterranean, mild winters with
limited rainfalls; sunny and windy summers

Average age of the vineyard: 20 years

Training system: espaliered bushes.

Implantation density of 5000 plants per ha
and production of 60-70 quintals

Harvesting: by hand, in small baskets of 20
kg each ones and grapes selection in the
wine cellar. Season: last week of October

Winemaking procedure: Cold maceration
of the grapes, fermentation in stainless steel
vats, for 15-18 day at about 23° Short aging
on its fine lees in order to a natural
stabilisation of the wine.

Tasting notes:

Colour: Intense ruby with a typical Monica un-
dertone.

Nose: Intense wine which noticeably exalts
the natural aromas of the grape variety.

Palate: fresh with a pleasant softness,
well-equilibrated

Storage: protected from light/ controlled
light, horizontal bottle, constant temperature
17°C, Humidity 70%. Serving temperature 16°C

Food Matches: Pasta with grouper meat
sauce, tuna steak. Lamb stew, goat cheese
cream.

