

## SPECIFICATIONS

# MONICA DI SARDEGNA DOC

**Classification:** Monica di Sardegna D.O.C

(Controlled designation of origin)

**Grape varieties:** Monica 100%

**Place of origin:** Audarya estate - Sardinia

**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 undertone.

**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.

