



In Cantos Monica

Intense ruby red with purple tinges towards garnet coming with ageing.
Intense, persistent, ethereal and vinous, with sensors of raspberry and cherry.
Warm, rightly tannic, lingering with a delicate grass sensor.



Appellation:

Grapes:

Vineyard:

Production method:

Acidity:

Dosage:

Monica di Sardegna DOC

Monica 100%

Surrounding area of the winery, characterised by medium mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate

After destemming, grapes undergo fermentation for about 8-10 days at a temperature of 26°C.

After devatting, malolactic fermentation takes place in glass-lined cement tanks. Before bottling, the wine is refined in glass-lined cement tanks for several months

5 g/l

< 1 g/l

Reviews

VINTAGE 2020

James Suckling – 90

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James Suckling – 90

Peppercorns, currants, grilled plums and baking spices on the nose.
Medium-bodied and soft with a fun spice character and a silky finish.
Drink now,