



It's a variety of Sardinian tradition, dating back to the Spanish Aragonese domination in Sardinia (circa 1325 b.C.).

It's very popular in the island for its great adaptability to different climatic conditions. With medium-high vigor, it has a rather well developed and winged cluster, with medium-size berries. The skin has a good black-purple color.

The vine is very resistant to powdery mildew and matures between the second and third week of September.

Monica di Sardegna DOC "Hisposa"

GRAPE VARIETIES

Monica 85%, Bovale 15%

WINEMAKING

By temperature-controlled fermentation and use of selected yeasts. Vinification includes a 10-day maceration, carried out at a maximum temperature of 24–26°C. It stills in steel vats until bottling. Aged in stainless steel vats for 90% and 10% in chestnut 15-hl barrels.

ANALYTIC DATA

Total acidity: 5.4 g/l

Alcohol content: 11.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

It's bright, intense and ruby red, with intense purple hues.

At the nose it has immediate typical racking smells, followed by fresh berries and violet.

In the mouth it reveals structure, thanks also to Bovale grape, and it's characterized by a good balance between freshness, sweet tannins and long persistence.

GASTRONOMY

It's nice with pasta dishes also au gratin, served with meat or various tomato-based sauces; good match with roast meats and semi-ripe cheeses. it goes well with pizzas, fat fish fried or cooked with tomato sauce.

Serving temperature 16–18°C

AVAILABLE FORMATS

75 cl

