

SANTADI



Monica di Sardegna "Antigua" DOC

Grapes:	85% Monica & 15% Carignano
Region:	Sardinia
Soil:	Medium mixture terrain, tending to loose, with clay, sand and limestone composition
Vine Training:	Bush-trained/Counter Espalier-trained
Time of Harvest:	Early September to early October
Total Production:	150,000 bottles
Vinification Process:	The must is fermented in the skins and regularly pumped up. It then develops further in cement vats, where malolactic fermentation takes place and its properties of flavour and aroma are perfected.
Aging Process:	The wine undergoes no wood aging, maintaining the depth of fruit and fragrance of the ancient Sardinian variety, Monica
Alcohol Content:	14.00%
Tasting Notes:	Crimson with purple reflections, complex notes of blackberries and blueberries, structured, round and appealing on the palate
Winemaker:	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
Winery Philosophy:	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
Cellaring:	Up to 15 years
Closure:	Cork
Food/Menu Pairing:	This wine pairs well with lamb and game dishes

