



3 l



1,5 l



75 cl



37,5 cl

# ARENADA

MONICA DI SARDEGNA DOC



## ORGANOLEPTIC PROPERTIES

Colour: ruby red with violet hues, tending towards garnet red with ageing.

Nose: intense, long-lasting, ethereal, heady, with hints of raspberry and cherry.

Taste: warm, long-lasting, delicate herbaceous notes and the right amount of tannins.

## GRAPES

90% Monica, 10% native red grapes.

## AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

## PRODUCTION TECHNOLOGY

After de-stemming and crushing, the grapes are initially fermented for 8-10 days at a temperature of 26°C. The wine is drawn off and transferred to vitrified cement tanks, where malolactic fermentation takes place. After a few months of ageing, it is bottled and sold not before the 1st April following the harvest.

## AGEING

It reaches maturity 3-4 years after harvest.

## STORAGE TEMPERATURE

In cool, dry places protected from the light.

## SERVING TEMPERATURE

18-20°C.

## SERVE WITH

Thick soups, risotto, lean meat and medium-aged cheeses.