



DOLIA MONICA

MONICA DI SARDEGNA DOC



ORGANOLEPTIC PROPERTIES

Colour: intense ruby red with purple tinges towards garnet coming with ageing.
Nose: intense, persistent, ethereal and vinous, with sensors of raspberry and cherry.
Taste: warm, rightly tannic, lingering with a delicate grass sensor.

GRAPES

Monica.

AREA OF PRODUCTION

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

PRODUCTION TECHNOLOGY

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.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

18-20°C.

SERVE WITH

Dry pasta, risottos, lean meat and medium matured cheeses.