

DON EFISIO

MONICA DI SARDEGNA D.O.C. SUPERIORE



GRAPE VARIETY 100% Monica.

One of the first red grape varieties introduced in Sardinia. The variety finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the typically Mediterranean climate, where its medium and sparse bunches of grapes achieve perfect ripeness, creating a fresh wine with good structure and high drinkability.

SOIL Sedimentary soil, structurally loose and well-draining; medium textured.

VINEYARD SIZE 10 ha

TRAINING SYSTEM Guyot.

FERTILIZERS Natural organic.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation on skins.

Maceration lasts 8/10 days and happens at a controlled temperature around 24 °C.

AGEING Aged for only 4 or 5 months in old durmast barrels; later refined in concrete vats for at least 6-7 months.

DESCRIPTION Ruby red colour, with red fruit and spicy aromas on the nose.

The wine is dry, fresh and pleasantly smooth on the palate. A wine with good structure but also high drinkability.

ALCOHOL CONTENT 13 % vol

FOOD MATCHING Hors d'oeuvres, entrées, roasted meat.

SERVING TEMPERATURE 18-20 °C