



ALTER NOS

CLASSIFICATION

Monica di Sardegna DOC superiore

WINE TECHNIQUE

Maceration at a controlled temperature of 26/28 ° in stainless steel vats for 14/15 days. Malolactic fermentation in vitrified cement tanks. The evolution takes place in oak tonneau for approximately 12 months and is refined in the bottle for another 6 months.

FOOD PAIRING

Traditional pasta dishes with sauces, roast meats and red meats, lamb, and stews



Ruby red



Intense and enveloping of red fruits, blackberries and wild plums with light balsamic notes, vanilla and spice



A structured, harmonious and velvety wine with sweet tannins in perfect balance. Persistent and pleasant ending

GRAPES

Monica. This noble vine has traces of its cultivation in the province of Cagliari in the ampelographic registers since 1887. It is a grape of vigor and resistance to the main cryptogamic diseases maturing in the third decade of September.