



BINGIAS MONICA

CLASSIFICATION

Monica di Sardegna DOC

MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard"

DESCRIPTION

The bright, red colour, combined with its intense fragrance, gives a harmonious, flavourful, dry, and pleasant taste and a lovely and persistent aftertaste. The 85% of the grapes are Monica di Sardegna DOC, and the 15% are authorised red grapes. Our Monica di Sardegna DOC is a classy wine.

VINEYARD

Espalier, density of 5,000 plants/Ha.
Production about 120 qq/ha.

WINE TECHNIQUE

The selected grapes are sent to pressing. The obtained must paste is moved to macerators to start the alcoholic fermentation at a temperature of 24°C - 26°C. The wine is bottled for further refinement.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

cold cuts, white meats, cheeses



Brilliant red ruby



Intense, ethereal and pleasant, characteristic



Dry, sapid with characteristic aftertaste

GRAPES

85% Monica, 15% authorized native red grapes

ALCOHOL CONTENT

13 % vol

SOIL

flat lands with sandy and clay soil

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75