cantine di dolia nova

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.