
MONICA DI SARDEGNA DOC 'PERDERA'

2022 | Red Wine




Case Size: 6

Ruby red in colour, it shows sweet aromas of ripe fruits such as cherries, strawberries and blueberries with a subtle black pepper note. It's medium-bodied and fruit forward, pleasantly fresh on the finish.

Vinification:

Fermentation at controlled temperature of 27-28 °C for 8-10 days with moderate extraction of phenolic substances. Development in concrete tanks, followed by a short period in small casks of French oak.

Grape Varieties: Bovale Sardo | Carignano | Monica

 Italy, Sardinia

Argiolas

Classification: DOC | **ABV:** 13.5% | **Closure:** Natural Cork