

Pala

I Fiori Monica di Sardegna DOC



After soft pressing, maceration takes place with the addition of selected yeasts at a controlled temperature of 22/24° C. over a period of five days. Fermentation follows in temperature-controlled, stainless-steel vats. Refinement in underground cement baths for about six months and in bottle for 2 - 3 months.

Grape varieties : Monica

Altitude : 150-180 m ASL

Vineyard age : 35 years old

Grape yield : 70 q/ha

Exposure : Northeast/Southeast

Soil : Calcareous clay

Alcohol : 13.5%

Tasting notes :

Intense ruby red color with light violet streaks, very clear. Intense perfume with a notes of herbs and licorice. Dry and smooth, pleasingly fresh, balanced and harmonious on the finish.



Press Notes

James Suckling

2017 90 points

AG Vinous

2016 90 points

2015 91 points

Wine Enthusiast

2014 88 points

