

Pala

*Oltreluna Monica di Sardegna DOC*



Oltreluna means 'beyond the moon' in Italian. Recent studies on the origin of the variety Monica by the Agris Institute, and with the collaboration of the University of Milan, have confirmed the Sardinian origin of the Monica vine.

Vineyard Site: "Benatzu Coloru" (Serdiana)

Cellar Notes: After debunching, whole berries are put into stainless steel tanks, at a controlled temperature of 21° for 40 days, with some punch downs and pump overs, frequency depends on the vintage. After alcoholic fermentation, malolactic fermentation takes place and then refinement continues in the tank where the wine rests for 3 months.

Grape varieties : Monica

Vineyard age : 30 years old

Soil : Clayey and calcareous

Tasting notes :

Vibrant notes of licorice and red fruit on the nose. Dry and smooth on the palate with perfect balance and length. Delicious with lamb and pork dishes and medium-aged cheeses.

Press Notes

James Suckling

2022, 2021

93 points

AG Vinous

2021

90 points



Sustainable

