

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

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.



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