

IMPERO

WINE DISTRIBUTORS

ARU MONICA CARIGNANO ISOLA DEI NURAGHI IGT ATZEI, RED WINE



APPELLATION

Sardinia, Italy

VARIETAL COMPOSITION

Monica and Carignano

ALCOHOL CONTENT

14.5% vol.

WINEMAKING

De-stemming and crushing of slightly overripe grapes. Then, short skin maceration at controlled temperature. The vinification is conducted avoiding contact with oxygen to preserve the aromatic structure. The fermentation with a selected yeast at controlled temperature with frequent bâtonnage in steel tanks for 40 days. Aging in French wooden barriques for 8 months.

TASTING NOTES

Deep ruby red with hints of garnet. The aroma is rich with mulberry fruit, black plum, and fresh violet along with a hint of myrtle, tobacco, and smoked ground spices. The palate is vibrant with ripe blackberry, dark bramble and vanilla spice. The tannins are velvety and smooth, and the finish has lingering hints of minerality and mocha nuances.

FOOD PAIRING

Perfectly pairs with rich red meats, slow roasted game meats, dark chocolate desserts. Served at 16-18° C.



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