

IMPERO

WINE DISTRIBUTORS



SARAGAT

MONICA ISOLA DEI NURAGHI IGT

ATZEI, RED WINE

APPELLATION

Sardinia, Italy

VARIETAL COMPOSITION

Monica

ALCOHOL CONTENT

14% vol.

WINEMAKING

Fermentation at controlled temperature of 26-28°C, with skin contact for 10 days. After vinification the wine is put into French oak barrels for about 6 months.

TASTING NOTES

Brilliant ruby red color with violet nuances. The bouquet is characterized by intense and enveloping notes of marasca cherry, plum and berries. The palate is soft and balanced, with hints of red fruit and spices. Sweet tannins accompany a long and pleasant finish.

FOOD PAIRING

Perfectly pairs with sauces and fish soup, as well as braised meats, lamb stews, and aged cheeses - especially Pecorino. Served at 16-18°C



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