



## **AMMOSTUS MONICA DI SARDEGNA DOC 2008** **CANTINA VILLA DI QUARTU**

production area: Quartu Sant'Elena, Cagliari, Italy

altitude: 30 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: 100% Monica di Sardegna

soil composition: limestone and clay

harvest: beginning of September

vinification: in stainless steel tanks

refinement: in bottle for three months

alcohol content: 14%

serving temperature: serve at 18 C.

culinary suggestions: roasted and stewed red meats, game, seasoned cheeses and salami

### **WINE CHARACTERISTICS**

colour: brilliant ruby red with a touch of amaranth nuance with the age

bouquet: the intense bouquet shows a flowery mix of vineyard scents, along with floral notes, red fruit and tar

palate: the palate shows strong yet soft tannins with flavors of cherry, tar, spices and with a long persistent finish.

Case format: 6 bottles

Licencee price per bottle \$ 23/ Case \$ 138

Final retail per bottle \$ 24/ Case \$ 144

VINUM  
NOVUM