

# UDUS

ritorno alla vite

## **MONICA DI SARDEGNA DOC**

*Red wine • With no added sulphites*

**WINE VARIETY:** 100% Monica.

**CULTIVATION METHOD:** in conversion to organic agriculture.

**TRAINING FORM:** counter-espalier with Guyot pruning.

**AVERAGE YIELD:** 80 quintals/hectare.

**VINIFICATION:** in steel with maceration on the skins for 8-10 days  
at a controlled temperature of 25-26°C and frequent pumping over.

**AGEING:** in steel for 6 months in the presence of its own yeasts.

**COLOUR:** medium intense ruby red with violet reflections.

**BOUQUET:** intense and fine notes of red fruits,  
flowers and delicate herbaceous notes.

**TASTE:** fresh and sapid, delicately tannic, with good balance  
and medium structure.

**PAIRING:** pasta with meat sauce, white meats, medium-aged cheeses.

**SERVING TEMPERATURE:** 16°C.



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