



EMPSON & CO.
Experience Italy in a Wine glass



Antigua Monica di Sardegna DOC

This celebrated winery takes its name from the medieval town of Santadi, in the Sulcis peninsula of southwest Sardinia - a landscape of contrasts and dramatic beauty, where the pure white sand dunes of Porto Pino and the greenery of the Pantaleo forest and its centuries-old oak trees, cork trees and holly oaks call home. Founded in 1960, Cantina Santadi began as a partnership between fine local growers, making it deeply rooted in the Sulcis terroir. The Santadi vineyards cover 500 hectares (1,235 acres) of prime, gently rolling hills reaching right out to the sea. They are all within an eighteen-mile radius from the winery so that the fruit can be moved quickly. The sandy nature of the soil is conducive to the survival of pre-Phylloxera rootstock. In the words of enologist Raffaele Cani, "The parasite does attack the roots, producing small holes in them. These cavities, however, are immediately filled up by grains of sand that heal the wounds, as it were, allowing the plant to thrive in spite of Phylloxera." From vineyards in Basso Sulcis (lower Sulcis); medium-textured soil with limestone, sand and clay. The must ferments on the skins and goes through periodic pumpovers. The evolution of the wine then continues in cement tanks, where malolactic fermentation takes place and the sensory characteristics are softened. The wine ages six months in barrique (second use) and six months in bottle. Ruby red with purplish highlights. Good aromatic complexity, with notes of blackberry and blueberry on the nose. A pleasant palate, thanks to its good structure and velvetiness.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

VINOUS: 91

JAMES SUCKLING: 92

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	85% Monica, 15% Carignano
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75,2-78,8 °F)
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Aging containers:	Concrete
Aging in bottle:	2 months
Closure:	Natural Cork



Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and clay
Vine training:	Spurred Cordon
Time of harvest:	Late September

Total yearly production (in bottles): 150,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Ruby red with purplish highlights. Good aromatic complexity, with notes of blackberry and blueberry on the nose. A pleasant palate, thanks to its good structure and velvetiness.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Goat, lamb and aged cheese.
Alcohol:	13,5 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone