



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Antigua Monica di Sardegna DOC

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

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 90

**VINOUS:** 91

**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