



Over 20 years in Biodynamic domain

Cuvée Monte Mare – Vin de France

Grape varieties : 100% Sciaccarellu.

Degree : 15%

Soil : Granite arenas.

Vinification, ageing : Manual harvesting and gravity fermentation, followed by skin maceration in stainless-steel vats for about 20–25 days. Extraction is done through punch-down and pumping over, to work the marc. Pressing is done with a vertical press and the juices are separated. The free-run and press juices undergo separate vinification before being blended at entonnage. Aging in half-muids and ceramic egg-shaped concrete vats for 12 months. Racking and blending in stainless-steel vats before filtration and bottling.

Tasting : A bright, luminous red with violet-ruby hues.

Intense aromatics and complexity on the nose, with red fruit, wild strawberry, and iodized notes. A velvety texture, fine, silky tannins, and fresh strawberry aromas, with a saline finish. Its aromatic complexity, delicate tannins that coat the palate, and salivating saltiness result in an unparalleled length and persistence on the palate.

Suggestions : Open 1 hour before serving, serve at 14-16°C.

This light, complex, and subtle red wine pairs well with grilled Denti fish, red tuna Tataki, tiger veal, or Domain leg of lamb.

