



#### WINEMAKER

Sergio Loi is a 4th generation traditional Sardinian producer, whose family winery from the early 900s has always practiced no chemical farming and minimum intervention in the cellar.

#### FARMING

Organic

#### VARIETALS

Monica

#### FEATURES

Bottle, Cork

#### ABV

12.5%

#### AVAILABLE SIZES (L)

0.750



# Cardedu

## Monica 'Praja'

ITALY, SARDEGNA, SARDEGNA



#### WINERY OVERVIEW

Sergio Loi is a 4th generation traditional Sardinian producer, whose family winery from the early 900s has always practiced no chemical farming and minimum intervention in the cellar. The Cardedu [car-DAY-do] vineyards are located on the island's sparsely populated Southeast, where soils are crumbling granite near the coast, and schist in ragged-dry cliffs around Jerzu.

Sardinian producers are now catching up in popularity to those of Italy's other large island, Sicilia. One difference that remains is that Sardinia remains more 'lost in time.' Cardedu balances on that edge of being traditional but also thoughtful, especially considering today's warmer climate. In the last few vintages – extremely hot and dry – Cardedu has made lower alcohol wines by picking earlier and careful vineyard management. The result, thankfully, isn't overtly 10% hipster juice without terroir. Sergio says, it's just wine that tastes more like the cool vintages he enjoyed in the '70's.

Here's a back story that helped me to understand this producer's wines better: I asked Sergio before a visit if he could help me fulfill one of my culinary bucket-list items: to eat the infamous, and illegal, Sardinian cheese [Casu Marzu](#) in Sardinia.

The first time I heard of Casu Marzu, it seemed like something Keyser Söze would eat for breakfast. For the uninitiated, it's a spreadable Pecorino cheese, made in the sheep's own stomach, that becomes extremely creamy due to a colony of live maggots that act as an army of chefs with stick blenders. One eats around the maggots.

At one point during that visit, Sergio smiled mischievously as he lathered some more Casu Marzu on the local crispy flat bread called Carasau. He then poured me some of this macerated house orange wine he called 'Bucce' (Bucce means skins):

'You need a wine that goes down by the bucket to eat maggot-filled Casu Marzu, but also a wine that has enough character to stand up to it.'

And, that's how I've always thought of all the Cardedu wines: super drinkable, but also with enough character to stand up to that archaic Casu Marzu cheese.

Overview of Wines:

#### Praja (Monica)

The local Monica grape is fermented with native yeasts in cavernous cement tanks under the house. A zingy light bodied red wine: think spicy-underbrush, herbal notes, and just a touch of fruit. Toasted [fregola](#) pasta with small clams, canned sardines, meaty olives. Good with a slight chill.

Part of the [PortoVino](#) portfolio

#### VINEYARD

6ha of 10 year old vines that undergo low espalier vine training at 820ft of elevation. Practicing Organic.

#### TERROIR

The Cardedu [car-DAY-do] vineyards are located on the island's sparsely populated Southeast, on crumbling granite soils near the coast, and schist in the ragged-dry hills and cliffs around Jerzu.

#### VITICULTURE

Harvest during the second week of September.

#### VINIFICATION

The local Monica grape is fermented with native yeasts in cavernous cement tanks under the house. Fermentation is 12 days in room-large cement tanks from 1950's. Élevage in the same tanks for 5 months. Unfiltered. Annual production: 1,200 cases.

#### TASTING NOTES

A zingy light bodied red wine. Think spicy-underbrush, herbal notes, and just a touch of fruit. Good with a slight chill.

