

PORTOVINO

CARDEDU 'PRAJA' MONICA DI SARDEGNA

WHY BE CURIOUS: 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, on crumbling granite soils near the coast, and schist in the ragged-dry hills and cliffs around Jerzu.

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.

REGION: Sardegna

GROWING AREA: 6 hectares in San Vito

FARMING: Practicing organic

VINEYARD: 6 Ha

ALTITUDE: 250 m / 820 ft

SOILS: crumbling granite soils with high levels of quartz, especially feldspar, that gives the soils a reddish tint.

VARIETIES: 100% Monica

VINE AGE: 10 years old

VINE TRAINING: Low espalier

HARVEST DATE: Second week of September

YEASTS: Native

FERMENTATION & ÉLEVAGE: 12 days in room-large cement tanks from 1950's. Élevage in the same tanks for 5 months. Unfiltered

MALOLACTIC FERMENTATION: Yes

SULPHUR: 20 mg/L added during the harvest and 20 mg/L added at the end of the vinification.

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 1,200 cases

