HOUSE OF TOWNEND

Montessu, Agricola Punica

Price	£23.99
Code	AGRI001

A beautiful blend of Italian sunshine and red fruits in one delectable bottle.

Tasting Notes:

Made from Carignan , Syrah and Cabernet Franc, it is deep ruby red in color with intense red fruit - red plums, red and black berries on the palate with flavours of prunes and a long licquorice finish. An elegant wine with a mouth filling texture with complexity and balancing acidity.



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Specification	
Vinification	The harvest occurs over one month, from early September to the first days of October. Grapes are harvested by hand, transferred to the cellar and vinified with the skins for maceration of 12-15 days in controlled temperatures of 25-28°C. Fermentation is closely monitored to verify proper parameters and is completed on the lees until malolactic fermentation is finished, and during this period, pumping over is carried out with extreme care. Each grape variety is vinified separately and the wine is transferred to barrique before December 15th. The wine is blended for final ageing in cement tanks for 20-30 days to settle further. Then, the wine is bottled naturally without filtration. After three months ageing in the bottle, Montessu is ready for shipping.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sardinia
Area	Isola dei Nuraghi
Type	Red Wine
Grape Mix	60% Carignan, 10% Syrah, 10% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot
Vintage	2024
Body	Hearty, rustic and full flavoured
Producer	Agricola Punica
Producer Overview	In 2002, Agricola Punica purchased a 370 acre estate divided between two sites, Barrua and Narcao.
Closure Type	Cork
Food Matches	Beautiful with whole roast suckling pig, or if that's a bit big for your kitchen, pulled pork in brioche buns!