

ATZEI

ATZEI
SARDINIAN SOUL



Friday, December 13, 2024

ATZEI

MOGORO AND SURROUNDING AREA'S ITALY

SARAGAT SERIES



VINIFICATION = After a short skin maceration, the vinification is conducted avoiding contact with oxygen to preserve. The fermentation is at controlled temperature and with use of selected yeasts. Batonnage in steel tanks for 40 days.

COLOUR = Bright straw yellow with greenish reflections.

AROMA = Has a good olfactory progression ranging from the aromas of rosemary, typical of the vine, to elderberry flowers, white pulp fruit, yellow and lychee.

PALATE = The taste is soft at the start, then savory and lively, with good structure, with excellent alcoholic balance. The persistence of aromas makes the drink pleasant, leaving a slight and typical bitter note.

FOOD PAIRINGS = Perfect as an aperitif with cheese puffs or pieces of Sardinian ham, dishes with fresh bottarga, savory pies with vegetables, dishes with shellfish and seafood, tasty fish and medium fat cooked or grilled. Very good with pecorino cheese and semi-matured vaccines.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPES: 100% VERMENTINO

Gold Medal Mundus Vini

95 Points Annuario dei Migliori Vini Italiani di Luca Maroni

2023 Vermentino Isola Dei Nuraghi IGP 13.0% Alc

ATZEI

MOGORO ITALY

SARAGAT SERIES



VINIFICATION = Fermentation at controlled temperature of 26 – 28 Degree C, with skin contact for about 10 days. After vinification the wine is put into French oak barrels for about 6 months.

COLOUR = A brilliant ruby red colour rich in violet nuances.

AROMA = The bouquet is characterized by intense and enveloping notes of marasca cherry, plum and berries.

PALATE = The palate is expressed with a taste that is soft and balanced, with hints of red fruit and well balanced spices and sweet tannins that accompany a long and pleasant finish.

FOOD PAIRINGS = It is perfect with sauces or fish soups, but also the lamb in humid, braised red meats and aged cheeses especially the pecorino.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPES: 100% MONICA

95 Points Luca Maroni 2023

Gold Medal Frankfurt International Trophy 2022

Gold Medal Berliner Wine Trophy 2022

2020 Monica Di Sardegna DOC 13.5% Alc

ATZEI

MOGORO AND SURROUNDING AREA'S ITALY

SARAGAT SERIES



VINIFICATION = Fermentation at controlled temperature of 26 – 28 Degrees C, with skin contact for 15 days. Short stay in stainless steel tanks.

COLOUR = Bright ruby with violet reflections that become garnet with time.

AROMA = Intense aromatic structure of ripe red fruits like cherry and blackberry, but also flowers such as violet and dried rose and aromatic herbs.

PALATE = In the mouth it immediately reveals the character of an elegant velvety wine, with good fruitiness mouth feel. The tannins well integrated and the balanced acidity accompany the wine in the persistent finish.

FOOD PAIRINGS = The wine matches very well with a vegetable laden lasagna of smoked eggplant, chili feta, grilled zucchini and red capsicum. A simple grilled veal chop on the bone, or venison fillet. Excellent with aged sheep and vaccines cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPES: 100% CANNONAU

2020 Cannonau Di Sardegna DOC 13.5% Alc

ATZEI

MOGORO AND SURROUNDING AREA'S ITALY

ARU SERIES



VINIFICATION = After a short skin maceration, the vinification is conducted avoiding contact with oxygen to preserve. The fermentation is at controlled temperature and with use of selected yeasts. Batonnage in steel tanks for 40 days.

COLOUR = Intense ruby red with hints of garnet.

AROMA = On the nose it shows a deep mulberry fruit, black plum and fresh violet are met with myrtle aftertaste, a typical plant from Sardinia, tobacco and hints of smoked ground spices.

PALATE = A vibrancy of concentrated blackberry fruits with dark bramble and vanilla spice. The dense and refined tannins are velvety and supple, and the finish has lingering hints of minerality and mocha nuances.

FOOD PAIRINGS = The richness of a bone-in rib eye with a peppercorn and mushroom sauce or a slow roasted venison fillet covered in Mexican mole sauce with baked beetroot elevates the smoked spice complexity in this wine. For dessert, a chocolate fondant at least 70% cocoa content for a perfect finish.

CELLARING = Ready for enjoyment in its youth, this wine can also be cellared for 20 years and beyond.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPES: 100% MONICA

99 Points Luca Maroni 2023

91 Points Vinoway Wine Selection 2023

Gold Medal Berliner Wine Trophy 2022

2021 Monica Isola Dei Nuraghi IGT 14.5% Alc