

## 2011 Montessu

Agricola Punica, Sardinia, Italy

### Product details

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<b>Vintage:</b>	2011	<b>Drinking:</b>	2017
<b>Producer:</b>	Agricola Punica	<b>Alcohol:</b>	
<b>Region:</b>	Sardinia	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

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A blend of 60% Carignano with the balance made up of Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot. A beautifully fresh red, a hint of structure and fine backbone of acidity but predominately a weighty concentration of plum, dark cherry and subtle spice. Ageing in old oak has softened the texture and provided balance without adding any overt oak character. The finish is mineral with a hint of rubber and a powerful whack of bitter cherry that lifts the palate.

### Reviews

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A delicious red with dark chocolate and fresh herb character plus plum hints. Medium to full body, round tannins and a fruity finish. Drink now.

**90 Points, James Suckling**

An assertive herbal note announces this balanced red, layered with subtle black currant, iron and ground spice flavors that gain momentum on the supple, refined finish. Carignano, Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot. Drink now through 2019. 12,500 cases made.

**89 Points, Wine Spectator**

### About the producer

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Agricola Punica is based in the rugged hills of southern Sardinia. The project was created as a collaboration between the Sardinian Santadi family; Dr Giacomo Tachis, the oenologist considered the architect of the Super-Tuscan movement; and Marquis Incisa Della Rocchetta, winemaker of Sassicaia. In the words of Antonio Galloni: "how's that for an all-star team?" The purple capsule and round logo of Barrua is a subtle nod to these illustrious origins, while the name Agricola Punica references the ancient Punic civilisation - whose ruins are found across Sardinia.

