

# VINO FINO

Explore a World of Wine

## AGRICOLA PUNICA MONTESSU 2023

Product image and or type unknown **\$41.99**

|               |                       |          |                                                                                 |
|---------------|-----------------------|----------|---------------------------------------------------------------------------------|
| Product Code: | 31526                 | Closure: | Cork                                                                            |
| Country:      | Italy                 | Unit:    | Each                                                                            |
| Region:       | Sardinia              | Volume:  | 750ml                                                                           |
| Sub Region:   | Isola Dei Nuraghi IGT | Alcohol: | 14.5%                                                                           |
| Style:        | Red                   | Grape:   | 60% Carignan, 10% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot, 10% Syrah |
| Variety:      | Red Blend             |          |                                                                                 |



New Zealand  
Wide Delivery



Free Shipping for  
Christchurch orders  
\$150.00 and over



Click & Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

A Sardinian Sassicaia in the making... this so-called "Sardinian Sassicaia" is made by the same people who brought us the legendary Tuscan red wine: Giacomo Tachis. An absolute cracker of a wine with really attractive soft, warm dark plummy fruit soft tannins and lovely length. Tremendous value too!

#### Winery notes (2023 Vintage)

"Montessu is named after an archaeological site near Agricola Punica's Narcao estate. The region is dominated by Carignano, an indigenous grape known for its elegant tannins. It is a sun-loving grape that thrives in the brown earth composed of calcareous clay and sandy soil. Production per acre is low (640 gallons per acre). Hand harvested grapes undergo temperature-controlled fermentation. Each variety is vinified separately, and the wine is transferred to French oak barriques (2-3 years old) with a medium toast. The wine ages for 12 months then rests for about 45 days in cement tanks before being bottled without filtration. Released after 3 months in bottle.

A deep ruby red colour, this elegant and intense wine presents aromas of red fruits like cherry and Mediterranean herbs. On the palate, the wine is full-bodied with black fruit flavours like blackberry and soft saline notes along with elegant traces of capers, rosemary, and black pepper. The finish is velvety and long."

#### 92/100 JamesSuckling.com (2023 Vintage)

"Mocha, chocolate truffles, cassis, oranges and lavender on the nose of this fragrant red. It's full-bodied, warming and aromatic, filled with ripe blue and orange fruit and accompanied by ripe tannins."

# VINO FINO

Explore a World of Wine

---

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021