



## KERMIT LYNCH WINE MERCHANT

### GIOVANNI MONTISCI

Country: Italy

Region: Sardinia

Appellation(s): Cannonau di Sardegna,

**Vino da Tavola**

Producer: Giovanni Montisci

Founded: 2003

Annual Production: 725 cases

Farming: Organic

Cannonau (aka Grenache) is grown all over Sardinia, but the town of Mamoiada, in the heart of the island's mountainous interior, could be considered one of its *grand cru* sites. Planted at dizzying altitudes on soils of sandy decomposed granite, the grape finds a grandiose expression that channels Barolo while rivaling, in its own way, the finest Grenaches from Châteauneuf or Priorat.

With a mere two hectares of vines and a radically artisanal approach to his craft, Giovanni Montisci has established himself as one of Mamoiada's foremost ambassadors. Unsatisfied in his job as a mechanic, he turned his full attention to cultivating tiny vineyard plots inherited from his wife's family, ultimately bottling his first wine from the 2004 vintage. He has since earned a cult-like following for his powerful and distinctive Cannonaus from organically farmed old vines grown up to 650 meters elevation. The chilly nights here allow for slow and steady ripening, preserving precious acidity and favoring rich, complex wines perfumed of wild fruit, flowers, Mediterranean herbs, and spices—a truly compelling translation of this extreme *terroir*, which shines alongside the hearty local cuisine of Sardinia's mountains.

Giovanni's wines are the product of his painstaking attention to detail, from the meticulous work among his ancient *alberello*-trained vines to the gorgeous Quintarelli-inspired labels adorning each bottle. All of his wines, including the fleshy dry Moscato and deep, vinous Cannonau rosato, are fermented spontaneously, aged in neutral wood, and bottled unfined and unfiltered with minimal SO<sub>2</sub>. "Barrosu", his flagship Cannonau, perfectly embodies the rugged beauty of these mountainous highlands, while the Riserva "Franziska", from 85-year-old vines, displays astonishing finesse for such a potent, structured red—proof that Sardinia is capable of much, much more than the simple quaffer.





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### GIOVANNI MONTISCI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vino Bianco “Modestu”	Moscato	60 years	Sandy granite, clay	.7 ha
Vino Bianco “999”	Vermentino	15 years	Granite	
Vino Rosato “Barrosu”	Cannonau	60 years	Sandy granite, clay	N/A
Vino Rosso “Barrolu”	Nebbiolo	40 years	Decomposed granite	
Cannonau di Sardegna “Barrosu”	Cannonau	60 years	Sandy granite, clay	.7 ha
Cannonau di Sardegna “Barrosu” Riserva “Franziska”	Cannonau	85 years	Sandy granite, clay	.7 ha

\* “ha”=hectares; one hectare equals roughly two and one half acres

### VITICULTURE / VINIFICATION

- Harvested by hand, sorted in the vineyard
- Fermentation with indigenous yeasts
- Fermentation in 1000-L tanks
- Wines are neither fined nor filtered

#### Vino Bianco “Modestu”

- Grapes macerate for 5 days on skins
- Wine ages 6 months in 225L barrels (no new oak)
- Full malolactic fermentation
- Wine is vinified dry
- “Modestu” means “modest”—in contrast with the “Barrosu” (see below)

#### Vino Bianco “999”

- Grapes macerate for 3 days on skins
- Grapes source from organically farmed Vermentino in central Sardinia
- “999” is a nod to the vineyard's elevation about 1,000 meters above sea level

#### Rosato “Barrosu”

- Grapes macerate for several hours on skins
- Wine ages 6 months in 225L barrels (no new oak)
- Full malolactic fermentation
- “Barrosu” is a local expression for somebody who is brash or arrogant



## GIOVANNI MONTISCI (continued)

### Vino Rosso “Barrolu”

- Made from pure Nebbiolo, “Barrolu” is a play on Barroso and Barolo.
- Aged in barrel

### Cannonau di Sardegna “Barroso”

- Fermentation in open-top bins lasts 20-30 days
- Grapes are mostly de-stemmed; varies by vintage
- Daily manual punchdowns during fermentation
- Wine ages 1 year in 1500 and 2000L Slavonian oak *botti*
- “Barroso” is a local expression for somebody who is brash or arrogant

### Cannonau di Sardegna “Barroso” Riserva “Franziska”

- Fermentation in open-top bins lasts 20-30 days
- Grapes are mostly de-stemmed; varies by vintage
- Daily manual punchdowns during fermentation
- Wine ages 2 years in 1500- and 2000-L Slavonian oak *botti*
- Wine is named for Giovanni’s wife Francesca (Franziska in local dialect)