

KAREL

Monica di Sardegna D.O.C.



A typical wine from Sardinia, made from the native grape Monica. Traditionally paired with meat-based starters, medium-ripened cheese, stewed meat.



WINE NOTES

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| KAREL | |
| Ground: | Limestone, stony. |
| Climate: | Mediterranean, with mild winter, moderate precipitations, hot and windy summer. |
| Harvest: | In mid September; sugar content of the grape: 210 gr/l. |
| Winemaking: | Destemming and soft crushing. Maceration at controlled temperature (24-26 °C) for 8 days. Remontages every 6 hours for 10 minutes each. |
| Refinement: | In steel tanks for 5-6 months. |
| Bottling: | Using nitrogen; stopped with natural cork (40x26 mm). |
| Analytical data: | 12.5-13.5 % alc/vol; total acidity 5 gr/l (tartaric acid); residual sugar 2.5 gr/l. |
| Organoleptic characteristics: | Ruby red color with purple reflections, intense aroma, round, savory taste. the tannins are well balanced and the body is medium. |
| Pairings: | Delicious with roasted red meat or stewed meat, fresh or medium-ripened cheese. |
| Service temperature: | 14 ~ 16 °C |
| Format: | 37.5, 75 cl |