

# 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

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