#### Classic Line

# **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

### **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.

**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**:  $14 \sim 16 \, {}^{\circ}\text{C}$ 

**Format**: 37.5, 75 cl

# **AWARDS:**

## **GALLERY:**





