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

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| **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 ºC) 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**: | 14〜16 ºC |
| **Format**: | 37.5, 75 cl |

# AWARDS:

# GALLERY:







