

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; 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