

Karagnanj Brut

Classification: Quality sparkling wine

Municipality of Production: San Leonardo, Calangianus –
Sardegna (Italia)

Soil: Sandy, of disintegrated granite

Altitude: 350 slm

Yield per hectare: 50/60 q.li/ha

Breeding system: Controspalliera

Pruning system: Guyot

Breeding density: 4,500 p/ha

Harvest period: End of September

Winemaking: Karagnanj classic sparkling wine base, one year in stainless steel tanks

Refinement: Bottled sparkling, using the traditional method, after spending 24 months in the bottle on its lees, the bottles are then placed in the pupitres to carry out the remuage. After about 40 days of remuage, the disgorging is carried out

Alcohol content: 14,50%

Color: Straw yellow with fine and persistent bubbles

Scent: The scents of ripe yellow fruit are enriched with elegant crusty bread notes

Palate: It is an excellently structured wine, where softness, earthiness and finesse meet, offering a great balance of aromas and flavours

To accompany: It goes perfectly with any seafood meal, white meats and seasonal mushrooms. Ideal as an aperitif

Serving Temperature: 6/8 °C – we recommend ice bucket

Total acidity: 5,6 gr/L

Low in sugars : 3,5 gr/L

