



# CÁRALIS

SPARKLING BRUT CHARDONNAY



## ORGANOLEPTIC PROPERTIES

Colour: pale straw yellow with green reflections.

Nose: elegant, intense with fruity notes.

Taste: lively with good body and a pleasant floral freshness.

## GRAPES

100% Chardonnay.

## AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

## PRODUCTION TECHNOLOGY

The obtained must from gentle pressing is immediately cooled and then separated from the lees by static sedimentation. It is then subjected to initial fermentation on selected yeasts at a temperature of 12°C for about two weeks. When the initial fermentation is complete, the wine undergoes a second fermentation in a pressurised tank. After the second fermentation, it remains on the lees and then is bottled.

## AGEING

Best drunk within 2 years of harvesting.

## STORAGE TEMPERATURE

In cool, dry places protected from the light.

## SERVING TEMPERATURE

6-8°C.

## SERVE WITH

A perfect wine for aperitif, appetisers and seafood crudités.