



CÁRALIS

SEMI-DRY SPARKLING MALVASIA SARDA



ORGANOLEPTIC PROPERTIES

Colour: straw yellow with pleasant greenish reflections that are noticeable due to the refined and persistent perlage.
Nose: typical of the grape with delicate and fragrant notes of yellow fruit.
Taste: lively with a good balance of acidity and sweetness on the palate. It has the slightly bitter aftertaste characteristic.

GRAPES

100% Malvasia Sarda.

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 is immediately cooled and then separated from the lees by static sedimentation. It is then subjected to secondary fermentation in tanks.

AGEING

Best drunk within two years of harvesting.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

8-10°C.

SERVE WITH

Perfect at the end of a meal with dry sweets.