



CÁRALIS

SPARKLING TRADITIONAL METHOD BRUT NATURE



ORGANOLEPTIC PROPERTIES

Colour: pale straw-yellow with greenish reflections, fine and persistent perlage.

Nose: floral and elegant with delicate notes of yeast, bread crust and pleasant hints of toasted nuts.

Taste: full and persuasive, it has a lively freshness in every sip, with a balanced finish accompanied by palatable notes of bread crust.

GRAPES

100% Vermentino.

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

Soft pressing of the grapes harvested in the coolest hours of the day, cooling of the must and static sedimentation for 12 hours. The clean fraction is started on the first fermentation carried out by select yeasts. In the following winter, the cuvée is assembled for the second fermentation.

MATURATION ON LEES

18 months.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

6-8°C.

SERVE WITH

Exceptional as an aperitif, it pairs well with raw oysters, prawns and scampi.