



KARAGNANJ BRUT NATURE

QUALITY SPARKLING WINE
CLASSIC METHOD

The elegant and enveloping style of pure Vermentino combined with an ambitious project have given life and shape to a new oenological adventure, in the classic method. **KARAGNANJ BRUT NATURE** is, in fact, a sparkling wine with a great structure. It has a brilliant straw yellow colour and a great softness on the palate, with very delicate and fine froth and perlage.

The starting point is the classic KARAGNANJ, and after a year's refinement in stainless steel, it is bottled, where it remains for at least 24 months at a constant temperature for frothing. Once the draught is completed, the bottles are placed on the pupitres to make the remuage and approximately 30 days later, the disgorgement takes place à la volée.

Technical Sheet

Classification: Quality sparkling wine – Brut Nature.

Variety: Vermentino 100%.

Type: Raisin wine.

Municipality of production: San Leonardo, Calangianus - Sardinia.

Soil: Sandy, granitic disintegration.

Harvest: End of September.

Vinification: Classic Karagnanj sparkling wine base, one year in stainless steel tank.

Aging: Second fermentation in the bottle according to the classical method, after 24 months in the bottle on its own yeasts. The bottles are then placed for remuage. After about 30 days, disgorgement is carried out à la volée.

Characteristics

Color: Deep straw yellow, with a fine and persistent perlage.

Scent: On the nose the scents of ripe yellow fruit are enriched by elegant notes of bread crust.

Taste: This is a wine of great structure, where softness, minerality and finesse come together to give a great balance of aromas and flavours.

Service & Pairings

Service: Temperature 6-8°C.

Pairings: It goes perfectly with seafood, white meat and seasonal mushrooms. Excellent as an aperitif.