

le Carline®

VINI NATURALMENTE BIOLOGICI



REFOSCO DOC LISON PRAMAGGIORE **without added sulphites** **Certified: Organic & Vegan**

GRAPES

Refosco p.r.

AREA

The company is located in the area of DOC Lison Pramaggiore

FERMENTATION

The grapes are carefully cleaned; then follows the dynamic skin maceration exploiting the fermentation gases and traditional punching down. Controlled temperature fermentation take place into steel vats.

MATURING

Malolactic fermentation, leaving the product exposed for few months to its fine activated lees. Clarification takes place into steel vats. Conservation happens in oxygen absence. The final product is the fruit of the single fermentation of the grape juice without addition of any additive.

SENSORIAL FEATURE

It presents a deep red colour with magenta shades, and it's an austere wine with marked inklings of berries and moss. Dry and full bodied to the palate.

GASTRONOMIC MATCHES

A perfect combination with braised red meats, grilled meats, poultry and matured cheeses.

SERVING TEMPERATURE

Best serving at 20° C with wide glass. As the product has no sulphites we suggest to use it up by two days after uncorking.

ANALYSIS

Alcohol content: 12,5 %vol

Total acidity: 5,1 g/l

Volatile acidity: 0,20 g/l

Sulphite: less than 10 mg/L

BOTTLE SIZE

Bottle: 750 ml

Case: 6 bottles

