



FERRUCCIO DEIANA
AZIENDA VITIVINICOLA

"Karel" Monica di Sardegna DOC



- A great passion and solid technical skills prompted Ferruccio Deiana to create a winery, finally fulfilling a long-time dream to have his own vineyards and make his own wines, after a lifetime of winemaking for other wineries.
- His mission was drawing the attention of wine lovers to Basso Campidano and Parteolla, lands of natural beauty and rich culture. This part of Sardinia, next to Cagliari, is celebrated for its sweet hills and fertile valleys. Since antiquity, these lands have been a fortuitous realm of grapevines, wheat, and olives.
- The grape varieties are those typical of Sardinia: Vermentino, Monica, Cannonau, Carignano, Bovale (also called Bovaleddu), Barbera Sarda, Malvasia, Nasco and Moscato.

Varietal: 100% Monica

Appellation: Monica di Sardegna DOC

Production Zone: Cagliari, Sardegna. Altitude 70-100m a.s.l.

Soil: Limestone, stony

Vinification: Grapes hand-picked. Maceration at controlled temperature (24-26 °C) for 8 days. Remontages every 6 hours.

Maturation: 5-6 months in stainless steel tanks

Karel was once the name of the actual city Cagliari. This red wine is easy to drink, nonetheless it will fascinate with its bouquet and taste,



- *Ruby red color with purple reflections. Fresh and crunchy fruit notes such as cherries, red currants and pomegranates, vinous notes and bramble roses and hinted memories of aromatic herbs such as mint. The tannins are well balanced, and the body is medium.*
- *Traditionally paired with meat-based starters, medium-ripened cheese, stewed meat.*

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