COSTEROSSO
COSTEBIANCO

Costerosa Negroamaro-Zinfandel IGT Puglia Rosato



TYPE OF WINE
Still rosè wine
MAIN GRAPES
Negroamaro, Primitivo
PRODUCTION AREA
Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)
SOILS
Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.
HARVEST
Harvest of Primitivo takes usually place in August, at latest at the beginning of September, whereas harvest of Negroamaro in the second or third decade of September.
VINIFICATION
After a brief maceration on the skins, which gives the typical pink color and nice fragrant aromas, but avoid an excessive extraction of tannins, the must continues through pressing and fermentation at controlled temperature in stainless steel tanks. Wine rests and refines on stainless steel tanks for a certain period of time before bottling.
COLOUR
Typical salmon-pink, light but brilliant.
BOUQUET
Characterized by a delicate nose, with notes of small red fruits, reminiscent of cherry, strawberry and fresh fruit in general. Pleasant floral scents of wild rose.
TASTE
In the mouth the taste is fresh, harmonic and pleasantly soft.
FOOD PAIRING
Perfect served cool as an aperitif or with light fish or vegetables appetizers. Perfectly combines with rich but delicate dishes, such as risotto, white meat or cold cuts.
SERVING SUGGESTION
Serving cool at a temperature, about 8-10°C.
ALCOHOL CONTENT
12%

[Borgognotta (75 cl)], [12% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
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