CORTEROSSO
CORTEBIANCO

# Primitivo di Manduria DOC CORTEROSSO SUPREMO




**TYPE OF WINE**

Still red wine

**MAIN GRAPES**

Primitivo

**PRODUCTION AREA**

The DOC Primitivo production area extends on the hills and coastal plains of the southern part of Apulia Region, in the Provinces of Brindisi and Taranto (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**

As early ripening variety, harvest takes usually place in August, at latest at the beginning of September.

**VINIFICATION**

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for at least 6 months before bottling.

**COLOUR**

Intense ruby red with garnet hints

**BOUQUET**

The fragrance is very intense and reminiscent of red fruits jam, blackcurrant and cherry marmalade. Ethereal notes of cacao, liquorice and vanilla.

**TASTE**

In the mouth warm, round and smooth, with fruity notes, soft tannins and an ethereal after taste.

**FOOD PAIRING**

Perfect with cold cuts appetizer, vegetable soup, red meat and cheeses. Has a sustained body, which can be combined to complex red meats dishes too.

**SERVING SUGGESTION**

Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

**ALCOHOL CONTENT**

14,5%

[Sofia ( 75 cl )], [14,5% 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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