CORTEROSSO
CORTEBIANCO

Montepulciano d'Abruzzo DOC Riserva



TYPE OF WINE

Still red wine

MAIN GRAPES

Montepulciano

PRODUCTION AREA

Grapes cultivated in the DOC area, the whole hilly coastline and the foothills on the Region of Abruzzo, which in the middle extends towards the mountains with high plateau and valleys.

SOILS

Calcareous-clayey soil in the hills, alternated to alluvial and morainic plains.

HARVEST

Montepulciano is a late variety, so harvest takes place between end of September and beginning of October.

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 24 months, at least 9 months in barrels, before bottling.

COLOUR

Intense ruby red with purplish hues tending to garnet with ageing

BOUQUET

Red fruits aroma like cherry and raspberries. Clear plums notes and hints of spices

TASTE

Well balanced dry wine of good structure with supple tannins. Full, robust and velvety

FOOD PAIRING

First courses with meat sauce, red meat grilled or in the oven, lamb or sheep, roast pork, rabbit or beef stew, chesses in general, soups or wild game.

SERVING SUGGESTION

18-20°C

ALCOHOL CONTENT

13,5% vol

[Borgognotta (75 cl)], [13,5% vol]

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

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
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