CORTEROSSO
CORTEBIANCO

Salice Salentino DOC Riserva GRANDE CORTEROSSO



TYPE OF WINE

Still red wine

MAIN GRAPES

Negroamaro, Malvasia Nera

PRODUCTION AREA

The DOC Salice Salentino production area extends in a limited region of the hilly hinterland between the Provinces of Lecce and Brindisi. (Apulia, 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.

HARVEST

Usually between end of September, 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 6 months in barrels, before bottling.

COLOUR

Intense ruby red with garnet hints

BOUQUET

Intense aroma with typical ripe red fruits notes, like plumb, cherry and black currant. Ethereal notes of vanilla and cacao.

TASTE

In the mouth is pleasantly harmonious, full bodied, with a good acidity, smooth and sweet tannins and a long lasting after taste.

FOOD PAIRING

Perfect with cold cuts appetizers, pasta with wild sauces, roasted and stewed red meats and seasoned cheeses.

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

13,5%

[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
41011 Campogalliano (MO)