Contessa Carola

Negroamaro IGT Puglia



TYPE OF WINE

Still red wine

MAIN GRAPES

Negroamaro

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

Usually in the third decade of September.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR

Deep ruby red with garnet hues

BOUQUET

Delicious fruity bouquet with clear notes of ripe red fruits and cherries

TASTE

Intense nose reminiscent of red fruit in spirits, plum jam, liquorice and dried fruits

FOOD PAIRING

Perfect with cold cuts appetizer, vegetable soup, red meat and fresh 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.

ALCOHOL CONTENT

12,5%

[Bordolese standard (75 cl)], [12,5% 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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41011 Campogalliano (MO)