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
Via S.Ferrari 44
41011 Campogalliano (MO)