



CONTESSA CAROLA - IL MIO SEGRETO ROSSO

SKU: XX01058-1

Buy 6 Bottles in order to get 10% Discount

REGION: Puglia

VOL: 13,5%

PACK: 75cl

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

PRODUCT DESCRIPTION

Wine Type

Still dry red wine

Area of Production

Puglia

Soil

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.

Grapes

Red grape varieties coming from the best suited IGT areas in Apulian Region, in particular Negroamaro and Primitivo.

Harvest time

Depending on the vintage and on the grape varieties harvest takes place throughout the month of September, at latest beginning of October for some late varieties.



Winemaking notes

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 for a certain period of time before bottling.

Fermentation

Steel tanks at controlled temperature.

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 Pairings

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.

Alcohol

13,5 % vol

Storage

Dry, cool and not in direct sunlight

Serving temperature

Serving at room temperature, about 18-20°C.

