

Corte Ottone



COPERTINO DOC, RISERVA

The Corte Ottone brand celebrates the winemakers of the Paolo Eremita monastery located in Puglia, who have managed to preserve and pass on the precious vines from which this wine is created.

INSPIRATION

As you walk through the ruins of the monastery, you can still perceive the ancient spirituality and enjoy the reverential silence that the place demands. In the outer walls, near the previous entrance, there is a little courtyard where visitors can admire the small brass altar, amazingly still intact.



CONSUMER SEGMENT

People who love and respect nature's rhythms. This is a Riserva wine, and it deserves at least 2 years of aging.



BRAND

The Corte Ottone brand evokes the legend of the brass altar where winemakers and peasants, at the beginning of the season, used to pray and receive a blessing for their work.



DESIGN

Sophisticated and surprising design, the cork is secured with a piece of string and wax sealed as a symbol of the labor required to make this wine.



WINE STYLE

Round, full and velvety.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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RISERVA



Negroamaro



Clay and calcareous



18/20 °C



VINIFICATION:

Once harvested, destemmed and soft pressed grapes are cold soaked at 3-4°C in order to extract the characteristic aromas; fermentation and maceration last 15-20 days at a controlled temperature 25-27°C, during this time both alcoholic and malolactic fermentation are completed. Once pressed off the skins the wine is aged for at least 2 years.



14% vol
750 ml



Deep red colour



The bouquet gives notes of berries with a main aroma of cherries



The palate is soft and round with velvety tannins well balanced with the long persistent finish



It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes