

CASA CHARLIZE CUVEE NOTTE PUGLIA IGT

"Dark wine of the night"

the Cuvée Notte Puglia evokes the aroma of a stew and the fortunate expectation of dinner. Puglia region gastronomic experiences with pasta, stewed vegetables, air-dried ham and meats like Cappocollo and Culatello, in form have always demanded wine to accompany them. Preferably wine from the area. Casa Charlize Puglia is an acquaintance, that won't leave you cold.

wine estate in Pontedera to create the Cantine Casa Charlize brand. Leveraging their experience and expertise, they have tailored a wine that is hard to resist. From grape harvesting to bottling, the goal is to produce high-quality wine at a reasonable price, a universal ticket to Tuscany. Similar to the top-tier Supertuscan wines that incorporate French grape varieties, the official quality designation given by the authorities is IGT, which stands for Indicazione Geografica Tipica, indicating a typical wine of the region, rather than higher classification levels. The purpose of the Casa Charlize wine range is to combine the quality and reputation of Italian classic wines with a deep appreciation for the history and traditions of winemaking."



AROMA Juicy jam aroma gives black currant, boysenberry, blueberries, ginger and milk chocolate

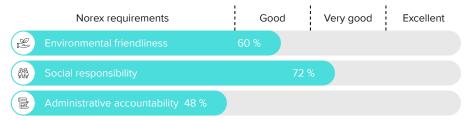
TASTE Richly fruity, jam berry, soft tannins, long and rich

TIPS FOR USE An excellent meat wine for both grilled meat and various stews. It also pairs well with roasted vegetables and is a good companion for ripened cheeses.

Red wines 6 bottle(s) **WINE TYPE PACKAGE SIZE** Natural cork Sangiovese 100% **GRAPES BOTTLE CLOSING** Casa Charlize 0.75 I **MANUFACTURER BOTTLE SIZE** 13,5% 257005 ALCOHOL CONTENT PRODUCT NUMBER

SUGAR CONTENT 12 g/l

Norex Responsibility Indicator: Casa Charlize



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari















