



Santa Lucia

1822



Il Corbezzolo

CASTEL DEL MONTE DOP
ROSSO

"Il Corbezzolo," an organic Castel del Monte DOP red wine, originates in Corato, within the northern Murge area of Bari, at an altitude of 250 meters a.s.l. It comes from family-owned limestone soils dedicated to the artisanal production of wine and olive oil since 1822. It is made from a blend of Nero di Troia (2/3) combined with a maximum of one-third fresh-pressed Bombino Nero.

Light ruby in color, it expresses an extraordinary fruity fragrance. On both nose and palate, it presents itself as an easy-drinking yet far-from-ordinary wine, characterized by delicacy, an intense aroma of raspberries and velvety tannins. The taste is dry and fresh, with a pleasant and pronounced aromatic component. It has an alcohol content of 12%, with an annual production of 5,000 bottles.

The vines, which are around twenty years old and were partially replanted in 2023, are grown using certified organic farming practices. Trained to a high espalier system with single Guyot pruning, the grapes are harvested manually in mid-September. In the cellar, a short maceration at a controlled temperature follows in rotating stainless steel tanks, with bottling taking place between the spring and summer following the harvest.

"Il Corbezzolo" pairs well with appetizers, fresh cheeses, cured meats and seafood dishes such as octopus alla Luciana (stewed with tomatoes and olives), squid and cuttlefish. It is best enjoyed within two to three years after the vintage, served at a temperature of around 15°C and uncorked just before consumption.

Denomination	Castel del Monte DOP Rosso
Grapes	2/3 Nero di Troia, 1/3 Bombino Nero
Plot	Viale Nero
First year of production	2025
Average yield	5,000 bottles/year
Vineyard surface	1 ha
Kg grape/plant	2 kg max
Kg grape/ha	7/8,000 kg
Vineyard altitude	250 m above sea level
Nature of soil	Calcareous
Harvest	Mid-September
Winemaking	Maceration using a hot/cold technique in rotating stainless steel tanks
Aging	6 months in lined concrete vats and/or stainless steel tanks
Pairing	Appetizers, fresh cheeses, cured meats and seafood, both raw and in sauces