

MATTEI

L.N. Mattei Cap Corse Réserve Quinquina is made using an excellent fortified wine as its base. In contrast to other aperitifs, this wine base is more strongly characterized by floral notes. Two grape varieties native to the Cap Corse region are used for the fortified wine: Muscat and Vermentinu. The sweetness comes entirely from the grape must, which serves as the base for the Mistelle.

Cap Mattei Grande Réserve Quinquina Rouge is an intense yet elegant aperitif. Floral notes delight the palate initially, followed by an aromatic and bitter taste of cocoa and quinine. The finish is long-lasting and spicy.

At Cap Mattei, Quinquina Rouge is best enjoyed as a Capo Spritz with sparkling wine or mixed with soda water. It also serves as an excellent base for cocktails and can replace Campari or red vermouth in a Negroni if desired. Its versatility invites experimentation.

L.N. MATTEI Cap Corse Grande Réserve Quinquina Rouge

Arikel N°	1767
Capacity	750 ml
Alcohol content	17 % vol.
Case content	6 bottles
EAN-Code bottle	3268140000121
Bottle weight	1,5 kg
EAN-Code case	-
Case weight	10 kg
Palletconfiguration:	
Cases per layer	19
Layers per pallet	4
Cases per pallet	76
Country of origin	French
Colorant	None
Allergens	Contains sulfites and nuts
Food entrepreneur	SA La Distillerie – Siren 321 640 625 – 15 bd Général De Gaulle, Korsika, French

