

Mattei Cap Corse Blanc

Corsica, FRANCE



A true Quinquina Blanc, and unique among aperitif wines. The profile of the Cap Corse Mattei BLANC aperitif wine is defined by its distinctly Corsican components. Its all-mistelle base is of Vermentinu and Muscat Petit Grains, lending a terrific minerality, acidity and floral tones. The local Cedrat (aka citron) adds unique citrus aroma and a silky texture. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.



APERITIF

WINE

France

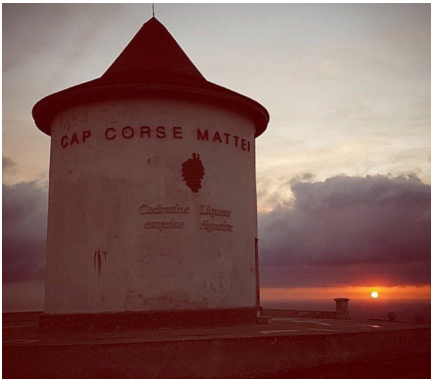
17% Alc/Vol

750 ml | 3268140000152

12 x 750 | 03268148000154

Highlights:

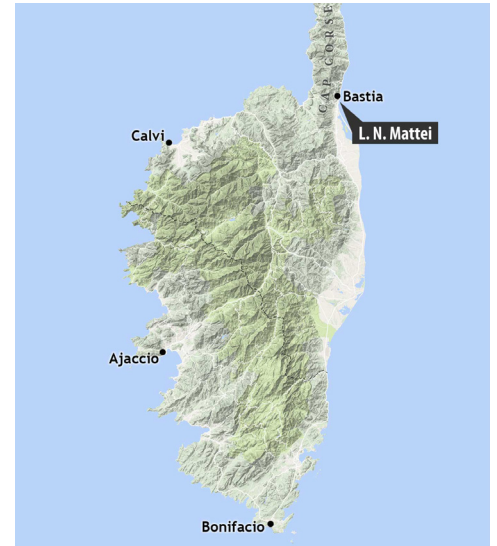
- ✦ A blanc quinquina is unique among aperitif wines
- ✦ Minerality, acidity and floral tones balanced with quinine bitterness
- ✦ The local Cedrat fruit adds unique citrus aroma
- ✦ Producer Louis-Napoléon Mattei began in 1872; still family owned
- ✦ Serve on ice with soda/tonic, or in cocktails with gin or agave spirit



As a quinquina, Cap Corse Mattei BLANC is flavored with cinchona bark (quinine), which adds spice and depth in the mid and back palate. Fantastic on ice with tonic or soda, and even more so with a pour of gin or an agave spirit.

In 1872, a merchant named Louis-Napoléon Mattei named his aperitif wine after his native Cap Corse, a peninsula of Corsica that juts northward into the Mediterranean. A territory of France, Corsica has over the

centuries been influenced by both France and Italy, as well as northern Africa. Mattei discovered the beneficial properties of cinchona tree bark during a voyage to the Caribbean, and he brought it to Cap Corse to blend with local wine made from Muscat and Vermentinu grapes. He added spices that made their way through Cap Corse's bustling port, as well as Cedrat (citron), a thick-peeled ancestor of lemon. Cap Corse Mattei Quinquina was soon exported across the globe.



Death Or Glory

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Stir with ice:

1 oz mezcal
1 oz Aperitivo Cappelletti
1 oz Mattei Cap Corse
Blanc Quinquina
6 drops Bittermens Orange
Cream Citrate

Strain into a rocks glass
filled with ice. Garnish with
grapefruit twist.

Culomba

Prepare a double rocks glass
with a salted rim and filled
with ice. Shake with ice:

3 oz Mattei Cap Corse
Blanc Quinquina
3 oz grapefruit juice
0.5 oz blanco tequila
(optional)

Strain into the
prepared glass.

Mattei Blanc Spritz

Build in a double rocks glass
with ice:

2 oz Mattei Cap Corse
Blanc Quinquina
2 oz club soda or tonic water

Garnish with grapefruit peel

Plum Negroni

Stir with ice:

1.25 oz Averell Damson Gin
1 oz Mattei Cap Corse
Blanc Quinquina
0.75 oz Comoz
Vermouth Blanc

Strain into a rocks glass
filled with ice.
Garnish with basil leaf.