

APPASSIMENTO

INDICAZIONE GEOGRAFICA TIPICA

PUGLIA

Flavour of South Italy



GRAPE VARIETIES : Primitivo, Negroamaro.

PRODUCTON AREA : Puglia

ALCOHOL : 17,00% vol

HARVEST : Mid-October

VINIFICATION : At the beginning of October the grapes ripen perfectly and the wine-making process starts from the vine. The drying process takes place in the vineyard by cutting the shoot but leaving it on the vine for about 15 days, during this period 50% of their weight vaporizes. The drying gives the wines the typical notes of ripe fruit, such as plums and raisins. The grapes harvested by hand are crushed and fermentation begins. The skins are left on the must for a long time to extract aromas and the characteristic red color.

AGEING : elevated in steel tanks and cemet vats.

TASTING NOTES: intense ruby red, late maturation gives sensations of dried fruits. Chocolate and spices notes for an harmonc, balanced wine with a long and pleasant finish.

FOOD PAIRING : game, roasted meat, spices dishes, caramelised dessert.

AWARD

92 PUNTI – I MIGLIORI VINI ITALIANI LUCA MARONI