
ROSSO

IGT PUGLIA APPASSIMENTO

Varietal composition

Negroamaro, Merlot, Primitivo

Denomination

Rosso IGT Puglia Appassimento

Production area

Salento area (Apulia)

Vinification

The grapes come from selected vineyards in the Salento region, harvested at the beginning of October, to get a level of maturation such to have a high sugar level and good alcohol content. Grapes are naturally dried on vines for about 15 days. During this period the 50% of their weight vaporizes. Withering is obtained cutting the grape shot but leaving the grapes on vines (Appassimento on vine). This gives the characteristic notes of ripe fruits, such as plums and raisins. After the accurate hand harvest, grapes are pressed and the fermentation starts; the skins are left in the must for a long period to extract flavors and the characteristic ruby red color. Subsequently the wine is left in oak for about 3 or 4 months; this aging gives the pleasant notes of spices and vanilla

Harvest

Beginning of October

Storage time

4 years

Tasting notes

The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins. The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.

Serving at

18/20°C

Alcohol content

14,5% Vol.

