

# MARIO DEL CONTE

## APPASSIMENTO PUGLIA I.G.T.



Wine type:	Red wine
Grapes:	Merlot, Primitivo, Negroamaro
Appellation:	Puglia IGT
Production area:	Apulia, Italy
Cellaring:	3 - 4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.

**Colour:** Intense deep red colour.

**Fragrance:** The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins.

**Taste:** The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.

**Pairing:** It perfectly matches with grilled, game meats; also with rich soups and aged cheeses.

### VINIFICATION:

The "Appassimento" method is a millenary technique that is used to dehydrate the grapes to reach a higher sugar level and alcohol content. This process allows the concentration of the aromas and enhances the complexity of the wine. Withering is obtained cutting the grape shot but leaving the grapes on vines. Grapes are then pressed and the fermentation starts; the skins are left in the must for a long period to extract flavors. Subsequently the wine is left in oak for a few months.

