

*Gran
Appasso*




FEMAR
SOUTH ITALIAN WINES

*Gran
Appasso*



Quality is not in hurry

*This brand embraces a line of wines produced in different areas of the region of Apulia. It has become one of the most representative brand of Femar thanks to its winning packaging, its versatility at the table and the pleasantness of drinking. Although the brand is born with the intent of representing Apulia in its most modern form, **Gran Appasso Rosso Aged in Oak**, ottenuto da uve leggermente appassite, recovers an ancient farming technique, probably prior to the first vinification and farming methods of Vitis Vinifera. It consists to leave the grape on the plant beyond the full maturation to let it loses water, concentrating sugar and acid in order to make the grape stronger in case of a longer storage.*

This technique reaches Apulia, and in the area of Salento somebody understands that, pressing raisins, it gets a richer and more concentrated must, from which a more robust wine, durable and long-lived, very important

features for trading at that time. For this reason this wine gets place in the tradition, and that is why, Femar produced Gran Appasso Rosso Aged in Oak: a full-bodied wine, satisfying and long-lived, which celebrates tradition of this great land.

*After the success of that, other wines have been introduced that have contributed to the completion of the range: the **Gran Appasso Collezione**, produced from a sorting of the best grapes of Primitivo, a powerful and structured wine witnessing the production area; the **Gran Appasso Rosé**, expression of elegance and persuasion; the **Gran Appasso Chardonnay-Fiano**, made from the same grapes. Then the **Grand Appasso Primitivo Appassimento**, new top of the range and leader of a brand now synonymous with quality, tradition and innovation, and the **Gran Appasso Susumaniello**, another sample of the apulian tradition.*





- CHARDONNAY-FIANO -

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

Bright pale yellow. Intense on the nose of apple, pear and melon, then white flowers and aromatic herbs. Smooth in the mouth, fresh, tasty and persistent.

◆ **Origin of the vineyards**
Apulia.

🍇 **Grape variety**
Chardonnay and Fiano.

≡ **Vine training system**
Spurred cordon and guyot.

★ **Awards**

2019 > 97 points Luca Maroni
2020 > 96 points Luca Maroni
2022 > Silver Medal Mundus Vini
> 97 points Luca Maroni



- ROSATO -

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSATO

Intense and bright pale pink. On the nose sensations of strawberry jelly, cherries and watermelon, then roses and aromatic herbs. Smooth and juicy in the mouth, fresh and tasty, with a long fruity persistence.

◆ **Origin of the vineyards**
Apulia.

🍇 **Grape variety**
Primitivo, Negroamaro, Sangiovese, Lambrusco and/or other varieties allowed.

≡ **Vine training system**
Spurred cordon and Guyot.

★ **Awards**

2019 > Silver Medal Mundus Vini
> 97 points Luca Maroni
2022 > 97 points Luca Maroni





- SUSUMANIELLO -
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

♥ **Origin of the vineyards**

Apulia.

🍇 **Grape variety**

Susumaniello at least 85% and other red varieties allowed.

≡ **Vine training system**

Spurred cordon.

★ **Awards**

-
- 2021 > Gold Medal Mundus Vini
 - > Gold Medal Asia Wine Trophy
 - > 98 points Luca Maroni
 - 2022 > 97 points Luca Maroni



- ROSSO -
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO
OTTENUTO DA UVE LEGGERMENTE APPASSITE
AGED IN OAK

Intense deep ruby red. Wild berries on the nose, red flower, mediterranean aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

♥ **Origin of the vineyards**

Apulia.

🍇 **Grape variety**

ambrusco, Sangiovese, Primitivo, Montepulciano and/or other varieties allowed.

≡ **Vine training system**

Spurred cordon.

★ **Awards**

-
- 2017 > 98 points Luca Maroni
 - > Gold Medal Berliner Wine Trophy
 - > 4 Stars Selection
 - 2018 > 98 points Luca Maroni
 - 2019 > Gold Medal Asia Wine Trophy
 - > 98 points Luca Maroni
 - 2020 > Gold Medal Mundus Vini
 - > 97 points Luca Maroni
 - 2021 > Gold Medal Asia Wine Trophy
 - > 97 points Luca Maroni





- COLLEZIONE -
PRIMITIVO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

Intense deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

♥ **Origin of the vineyards**

Apulia.

🍇 **Grape variety**

Primitivo at least 85% and other red varieties allowed.

≡ **Vine training system**

Spurred cordon and Apulian saplings.

★ **Awards**

- 2017 > 98 points Luca Maroni
 - > Gold Medal Berliner Wine Trophy
 - > 5 Stars Selection
- 2018 > 98 points Luca Maroni
 - > Gold Medal Berliner Wine Trophy
- 2019 > Silver Medal Asia Wine Trophy
 - > 98 points Luca Maroni
- 2020 > Gold Medal Berliner Wine Trophy
 - > Gold Medal Asia Wine Trophy
 - > Silver Medal Mundus Vini
 - > 98 points Luca Maroni
- 2021 > 98 points Luca Maroni



PRIMITIVO
APPASSIMENTO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

Another wine for the Gran Appasso line, born from the need to have a great Primitivo produced with the Appassimento technique that so much recalls the brand itself. A wine with a bright and deep color, that anticipates the sensations of dark fruit, flowers and spices, for giving then space to earthly minerality. Complex, structured and powerful, soft and elegant, well balanced, progressive, it will accompany important dishes, or it will warm the heart in the end of a beautiful evening.

♥ **Origin of the vineyards**

Apulia.

🍇 **Grape variety**

100% Primitivo.

≡ **Vine training system**

Apulian sapling and spurred cordon.

★ **Awards**

- 2017 > Gold Medal Mundus Vini
 - > Best of Show Mundus Vini
 - > 99 points Luca Maroni
- 2019 > Gold Medal Berliner Wine Trophy
 - > Gold Medal Mundus Vini
 - > 99 points Luca Maroni





FEMAR
SOUTH ITALIAN WINES

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