



Gran Appasso

PRIMITIVO APPASSIMENTO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

100% Primitivo.

VINE TRAINING SYSTEM

Apulian sapling and spurred cordon.

SOIL

Red land rich in organic substances, north-south exposure.

WINEMAKING AND MATURATION

Harvest and soft pressing of the grapes, long fermentation with maceration at controlled temperature. At the end of the fermentation rest on the skins, then in steel tanks and a small percentage in different kind of wood.

SENSORY ANALYSIS

Intense and bright deep ruby red. Very intense on the nose, balsamic, with sensations of wild berries and black cherry, red currant and blue flower, sweet spices, on a bottom of graphite and underbrush. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

15%-16%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and game in general, and medium aged cheeses.

AWARDS

2019 › Gold Medal Berliner Wine Trophy
› Gold Medal Mundus Vini
› 99 points Luca Maroni

2017 › Gold Medal and Best of Show Mundus Vini
› 99 points Luca Maroni