

# APPASSIMENTO ROSSO PUGLIA IGT

DRY RED WINE

**2021**



The grapes, traditionally grown in Apulia, are not harvested like the others but are left on the plant. In this manner, the ripening process continues, the grapes overripen and wither on the vine; the flavour of the grapes is strengthened, consolidating the traits that characterise it. Admirable blends of grapes selected by the skilled hands of Winemakers, the Appassimento creates a unique and irresistible character.

**Serving Temperature: 18°-20 °C**

**Characteristics:** Ruby red colour with marked highlights; a rich bouquet with notes of matured and dry fruit, dried plums. Harmonious, balanced flavour with right acidity and a pleasant after taste.

The grapes are vinified using a drying technique that produces a denser must, within which the aromatics reach very high concentrations.

The Appassimento Rosso Puglia IGT has overwhelming fruit aromas, mature and dry with clear notes of plum. It is full bodied and and mature in character.

A perfect pleasure to accompany traditional dishes, or for sociable and relaxing occasions.

**Food Matches:** Recommended with rich dishes based on red meat or bushmeat, spicy dishes and rich soups.

Admirably rich in flavour and it is always pleasantly harmonious. Full-flavoured of matured and spicy plums and it remembers the excellent pleasantness of the grapes matured on the sun" Luca Maroni