

BORGO DEL MANDORLO



APPASSIMENTO ROSSO PUGLIA IGT

A full-bodied Appassimento wine obtained by carefully selected and sun dried grapes. This brand is a tribute to the South of Italy and to its fascinating history.

INSPIRATION

Roman times when Pliny the Old owned the wonderful and special marvels of the land. One of these enchanting places is the Plinian Source.



CONSUMER SEGMENT

Wine lovers, keen on history.



BRAND

The brand recalls a beautiful almond tree grown near the Plinian source. It's a tree loved by the Apulian inhabitants.



DESIGN

Fine and premium design, from the bottle to the label you can see the elegance of this wine.



WINE STYLE

Enchanting, full bodied and intense that delights sip after sip.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



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Red grapes, mainly from Apulian indigenous grapes



Clay and limestone



18/20 °C



VINIFICATION:

In the last ten days of September the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15-20 days, during this period 50% of their weight evaporate. This will allow for wines with typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermented. The skins are left in contact with the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left to complete the malolactic fermentation; this contributes to the peculiar complexity of this wine.



14,5% vol
750 ml



Intense purple colour, tending towards amber with ageing



Full and persistent at the nose



Full body and well-balanced on the palate, this wine has a perfect balance between soft tannins and acidity



Pleasant accompaniment to savoury first courses, roasts, game and aged cheeses