

WRAP APPASSIMENTO





If you are energetic and cosmopolitan, able to combine classical and modern styles, your wine is the WRAP AROUND APPASSIMENTO: an intense and complex red, warm and engaging, and able to surprise you at every sip. A very particular winemaking process, from dried grapes in the plant, gives this wine a sensation of full-bodied round-ness and sweet notes of ripe red fruit.

WRAP, in Italian means "to wrap", as this wine gently surrounds you with the folklore and the warmth of Southern Italy. Its design reminds of the old and luxurious tapestries decorating the residences of the noble families of Southern Italy, who used to enjoy this excellent wine during special occasions and social events, particularly appreciating its warm and rich taste. Intense and full-bodied, it manages to combine, in perfect balance, ripe fruit and spicy notes. This Appassimento enshrines the most ancient winemaking traditions and the Mediterranean climate of Puglia, expressing them in the glass.

APPASSIMENTO ROSSO PUGLIA IGT

Grapes:	Negroamaro, Lambrusco, Merlot
Appellation:	PUGLIA IGT, VINO PASSITO
Production area:	Apulia Region
Climate:	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
Harvest:	Mid September
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	14,5% Vol



-  Intense purple colour, tending to 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

VINIFICATION: In mid-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 the 50% of their weight vaporizes. The drying gives to the wines the typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left in wood for about 30 days to complete the malolactic fermentation; this gives the pleasant notes of spices and vanilla.

