

PASSO DEL SUD

APPASSIMENTO



PRODUCTION AREA:
Puglia



SOIL:
Sandy and calcareous.



GRAPE:
30% Primitivo 30% Negroamaro
20% Nero di Troia 20% Merlot



VINEYARDS AGE:
15-30 Years.



VINE TRAINING:
Alberello pruning espalier with
a density of 4500/5500 plants
per hectare.



PER HECTARE PRODUCTION:
4500/5500 Vineyards per hectare.



**GRAPES DRYING AND
VINIFICATION:**
After the phenolic maturation,
the harvesting takes place in little
and well identified plots of land.
The grapes are hand-picked and
displayed in single layers in cases
of maximum 5 kg. each. The grapes
are then arranged for 4 weeks in
"fruttaia" where the natural enzymes
develops a particular aroma and taste.



REFINING:
The grapes are arranged with care
in order to respect its balance.
The wine remains for 8/10 months
in medium toasting French oak
barrique of 225l. After 4 refining
months in bottle, the wine is ready
to show its best expression.



COLOR:
Clear and intense red color with
violet red reflexes.



FRAGRANCE AND TASTE:
It is characterized from an intense
fragrance with ripen plum, cherry
and currant with a delicate spicy
note and scents of cacao and vanilla.
It is full, soft and harmonious at the
palate, it is a wine for all thanks to
its fruity taste in a soft and persistent
structure.



ALCOHOLIC DEGREE:
14% vol.



BEST SERVED WITH:
Grilled red meats, less aged cheeses
and typical meat first courses of
the Mediterranean cuisine.
Serving temperature at 18°C.

