



NOVANTACEPPI ROSSO APPASSIMENTO IGP

COUNTRY: Italy
REGION: Puglia
CLASSIFICATION: Red
VARIETAL: 100% Mix Red Apulian Wine
ALC/VOL: 14.5%

APELLATION: IGP Puglia
WINEMAKER: Alessio Romanazzo
BOTTLE SIZE: 750 ml
SRP: \$11.99

WINERY BACKGROUND:

We are strongly committed to producing a top quality product, starting from its raw material. The careful analysis of processes, the raw materials selection and the detailed check of all the production stages allow us to spread all over the world the quality of our products exclusively made in ITALY. Each single bottle holds the smell and warmth of our land, recounting our passion and experience.

WINE BACKGROUND:

The Appassimento is a wine that is made from a blend of grapes from the region processed with a special technique adopted in the field to give a full-bodied wine, but delicate and harmonious at the same time.

WINEMAKING / VINIFICATION:

After the grinding of the grapes and the inoculation of selected yeasts, fermentation is prolonged for a period of 20 days at a controlled temperature between 18° and 22° C, followed by racking and soft pressing of the marc.

AGING & BOTTLING:

After racking and pressing, the wine is stored in stainless steel silos, initially in stainless steel and then aged in wood, bottling after stabilization takes place in a continuous line in an environment kept inert by the use of nitrogen.

ELEVATION:

The refinement of the wine product takes place for a period of 3 months, bentonite clarification and tangential filtration prior to sterile filtration at 1 um 0.65 um and 0.45 um in bottling.

HARVEST:

End of September to the beginning of October

CLIMATE:

Typical Mediterranean climate: in coastal and flat areas there are hot, windy and dry summers, with winters usually mild and rainy. Rainfall, concentrated during late autumn and winter, is scarce and mostly rainy.

SOIL:

Different soil types for the various areas of the region: North calcareous soils with the presence of rocks, North-Central sandy clay soils, South-Calcareous rocky soil, South calcareous soil, fertile and fresh red because of the presence of ferrous compounds. Most of the territory has calcareous sections that give the grapes and consequently the wine finesse in tastes and perfumes.

ANALYSIS:

Acidity: 5,5 / 6 g/L pH: 3.5 / 3.7 Residual Sugar: 10 g/L

PALATE/TASTING NOTES:

Full-bodied, warm and intense with sensations of ripe fruit and notes of sweet wood, soft and pleasant.

PAIRINGS:

Preferably combined with full-bodied dishes such as roast meat and complex first courses, but it also goes very well with mature cheeses and cold cuts.

UPC:

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