



APRIMONDO

APPASSIMENTO  
*Puglia*

# APRIMONDO APPASSIMENTO Puglia



## TASTING PROFILE

Appassimento Rosso Puglia IGT is deep purple in colour with a bouquet of ripe red fruit and jammy notes.

The palate is powerful, complex that concludes with a lingering, fruity finish. Rich and powerful is the perfect accompaniment to ragu, stews and robust meat dishes.

## VINTAGE

2021

## TECHNICAL INFORMATION

Negroamaro, Merlot and Malvasia Nera

ALCOHOL CONTENT

16%

ALTITUDE

100 – 350 m

SOIL TYPE

Clay-limestone

PLANTING DENSITY

3.500 plants/ha

TRAINING SYSTEM

Single Guyot

HARVEST PERIOD

From the end of September to mid-October

## GRAPES AND FERMENTATION

Produced with grapes from the territory of Puglia IGT, dried in cells at a controlled temperature, then aged in steel.

