

PRODOTTO
IN ITALIA

Gran
Appasso





This brand embraces a line of wines produced in different areas of the region of Apulia. It has become one of the most representative brand of Poggio Le Volpi thanks to its winning packaging, its versatility at the table and the pleasantness of drinking. Although the brand is born with the intent of representing Apulia in its most modern form, **Gran Appasso Rosso Aged in Oak**, ottenuto da uve leggermente appassite, recovers an ancient farming technique, probably prior to the first vinification and farming methods of Vitis Vinifera. It consists to leave the grape on the plant beyond the full maturation to let it loses water, concentrating sugar and acid in order to make the grape stronger in case of a longer storage.

This technique reaches Apulia, and in the area of Salento somebody understands that, pressing raisins, it gets a richer and more concentrated must, from which a more robust wine, durable and long-lived, very important features for trading at that time. For this reason this wine gets place in the tradition, and that is why, Poggio Le Volpi produced **Gran Appasso Rosso Aged in Oak**: a full-bodied wine, satisfying and long-lived, which celebrates tradition of this great land.

After the success of that, other wines have been introduced that have contributed to the completion of the range: the **Gran Appasso Collezione**, produced from a sorting of the best grapes of Primitivo, a powerful and structured wine witnessing the production area; the **Gran Appasso Rosé**, expression of elegance and persuasion; the **Gran Appasso Chardonnay-Fiano**, made from the same grapes. Then the **Grand Appasso Primitivo Appassimento**, new top of the range and leader of a brand now synonymous with quality, tradition and innovation, and the **Gran Appasso Susumaniello**, another sample of the apulian tradition.

*Gran
Appasso*

CHARDONNAY - FIANO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

WINTAGE FINE WINES
★★★

2022



2020



2019



CHARDONNAY FIANO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Chardonnay and Fiano.

VINE TRAINING SYSTEM

Spurred cordon and guyot.

SOIL

Soft pressing of the grapes and fermentation in white at low temperatures in controlled environment until the end of that, then maturation in steel.

WINEMAKING AND MATURATION

Soft pressing of the grapes and fermentation in white at low temperatures in controlled environment until the end of that, then maturation in steel.

SENSORY ANALYSIS

Bright pale yellow. Intense on the nose of apple, pear and melon, then white flowers and aromatic herbs. Smooth in the mouth, fresh, tasty and persistent.

ALCOHOL

12,5%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif, seafood starter, risotto, roasted sea bream and fresh spreadable cheeses.

*Gran
Appasso*

ROSATO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSATO

WINTAGE FINE WINES
★★★

2022



2020



2019



ROSATO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSATO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo, Negroamaro, Sangiovese, Lambrusco and/or other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

SOIL

Composed of red earth and limestone, rich in organic substances.

WINEMAKING AND MATURATION

Made through bleeding technique. Separated fermentation of the grapes with a short contact on the skins in steel at controlled temperature, racking and maturation in steel.

SENSORY ANALYSIS

Intense and bright pale pink. On the nose sensations of strawberry jelly, cherries and watermelon, then roses and aromatic herbs. Smooth and juicy in the mouth, fresh and tasty, with a long fruity persistence.

ALCOHOL

12,50%.

SERVING TEMPERATURE

8/10° C.

FOOD MATCHES

First courses of pasta with tomato or seafood sauce, tuna tartare, risotti, salmon, thai chicken with piri piri sauce, salads.

*Gran
Appasso*

SUSUMANIELLO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

WINTAGE FINE WINES
★★★

2022



2021



SUSUMANIELLO
PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Susumaniello at least 85% and other red varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

Red land rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea..

WINEMAKING AND MATURATION

Harvest and timely processing of the grape with a low frequency destemmer designed to preserve the integrity of the grapes, then maceration in steel at controlled temperature and refining in steel again. May have a short aging in wood.

SENSORY ANALYSIS

Deep ruby red with purple shades. On the nose blueberries and ripe red fruits, underbrush and red flower, then tobacco, aromatic herbs and a light zesty sensation. Elegant and powerful, with ripe tannins, fresh and fruity, tasty and very long in persistence.

ALCOHOL

14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Meat starters, first dishes with porcini mushrooms, game in general, BBQ and medium aged cheeses.

Gran Appasso

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

OTTENUTO DA UVE LEGGERMENTE
APPASSITE
AGED IN OAK

WINTAGE FINE WINES
★★★
2022



2021



2020



PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO
OTTENUTO LEGGERMENTE APPASSITE
AGED IN OAK

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Lambrusco, Sangiovese, Primitivo, Montepulciano and/or other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon and Apulian saplings.

SOIL

Red land rich in organic substances.

WINEMAKING AND MATURATION

Delayed harvest of the grapes compared to their phenolic ripeness. Soft pressing and vinification in red, fermentation on the skins with maceration at controlled temperature, then aging in steel. May have a short passage in wood.

SENSORY ANALYSIS

Intense deep ruby red. Wild berries on the nose, red flower, mediterranean aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

ALCOHOL

14% - 14,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and medium aged cheeses.

*Gran
Appasso*

COLLEZIONE PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

WINTAGE FINE WINES
★ ★ ★

2022



2021



2020



INTENSE AND BRIGHT RUBY RED. ETHEREAL AND BALSAMIC TO THE
FRUITY WITH SENSATIONS OF RIPE BLACK CHERRY AND WILD BERRIES
AND MEDITERRANEAN HERBS, GRAPHITE AND UNDERGROWTH. THE SORS
AND POWERFUL, TANNIC, WELL BALANCED, PROGRESSIVE, WITH
FRUITY AND OF BITTER COCOA POWDER PERSISTENCE.



COLLEZIONE PRIMITIVO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Primitivo at least 85% and other red varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon and Apulian saplings.

SOIL

Red land rich in organic substances with medium texture.

WINEMAKING AND MATURATION

Harvest of the grapes at the full phenolic ripeness, soft pressing and long fermentation with maceration at controlled temperature, then maturation in steel tanks. May have a very short refining in wood.

SENSORY ANALYSIS

Intense deep ruby red, smells of wild berries and plum jam, red currant flower, dry violet, spices, on a bottom of graphite and cocoa powder. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

16%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and medium aged cheeses.

*Gran
Appasso*

PRIMITIVO APPASSIMENTO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

WINTAGE FINE WINES
★★★
2020



2019



2017



PRIMITIVO APPASSIMENTO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

100% Primitivo.

VINE TRAINING SYSTEM

Apulian sapling and spurred cordon.

SOIL

Red land rich in organic substances, north-south exposure.

WINEMAKING AND MATURATION

Harvest and soft pressing of the grapes, long fermentation with maceration at controlled temperature. At the end of the fermentation rest on the skins, then in steel tanks and a small percentage in different kind of wood.

SENSORY ANALYSIS

Intense and bright deep ruby red. Very intense on the nose, balsamic, with sensations of wild berries and black cherry, red currant and blue flower, sweet spices, on a bottom of graphite and underbrush. Smooth, full bodied, fruity and spicy, well balanced and unbelievably persistent.

ALCOHOL

15%-16%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses with meat sauce, polenta, grilled meat, buffalo stews and game in general, and medium aged cheeses.



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