



Gran Appasso

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO

OTTENUTO DA UVE 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.

AWARDS

- 2023 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
- 2022 › Gold Medal Berliner Wine Trophy
 - › Gold Medal Asia Wine Trophy
 - › Silver Medal Mundus Vini
- 2021 › Gold Medal Asia Wine Trophy
 - › 97 points Luca Maroni
- 2020 › Gold Medal Mundus Vini
 - › 97 points Luca Maroni
- 2019 › Gold Medal Asia Wine Trophy
 - › 98 points Luca Maroni
- 2018 › 98 points Luca Maroni