

Appassimento Rosso IGT



Origin

Country	Italy
Wine Region	Puglia
Winery	Castellani Santa Lucia

Technical Data

Grape Varieties	Primitivo, Negroamaro and other Puglian red grape varieties.
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

In the vineyard, vine shoots are cut and left on the vine for about 15/20 days to allow the slow withering process and natural dehydration in order to obtain the so-called "appassimento". Then the grapes are destemmed, pressed and fermented at a controlled temperature (26-28°C) for about 15 days. The appassimento gives the wine the typical notes of ripe fruit with a perfect balance between tannins and acidity

Ageing

In stainless steel tank at a constant low temperature before bottling.

Description

In Brief

Primitivo variety traditionally grows in Puglia (the "heel" of Italy), where it was introduced in the 18th century. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grapes Crljenak Kastelanski and Tribidrag. The grape found its way to the United States in the mid-19th century, and became known by variations of the name "Zinfandel". The grapes typically produce a robust red wine.

Tasting notes

Intense purple colour, tending to garnet with ageing. Full and persistent on the nose. Full bodied and harmonious on the palate, this wine has a perfect balance between soft tannins and acidity.

Food Pairing

Ideal with savoury pasta courses, roasts and mature cheeses.

Notes

