



## ROSSO APPASSIMENTO I.G.T. Salento, Italy

14.5% ALC/VOL

750mL RNTTI F SI7F





Puglia I.G.T.



Harvested at the beginning of October to get a level of maturation for a high sugar level and good alcohol content.

## Fermentation

Grapes are naturally dried on vines for about 15 days. During this period 50% of their weight vaporizes. Withering is obtained cutting the grape shot but leaving the grapes on vines. After the accurate hand harvest, grapes are pressed.

## Aging process

Aged in oak for 3 or 4 months.

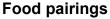
## Tasting notes

Color: A dark, ruby-red color.

Nose: Notes of ripe and dried fruits, such as

plums and raisins.

Palate: Pleasant notes of chocolate and spices make this wine harmonic and balanced, pleasant and mature.



18-20 °C

PASSIMEN'

Serving recommendations

Serve with strong cheeses and fruit. Wild game dishes work well too!



Negroamaro, Merlot, Primitivo



Fermentation 15 days



Aged in Oak 3-4 months



(Storage time 4 years)