



CAPO ZAFFERANO
ITALIAN WINES

ROSSO APPASSIMENTO I.G.T.
Salento, Italy



14.5% **750mL**
ALC/VOL BOTTLE SIZE

Appellation
Puglia I.G.T.

Vinification

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.



Negroamaro, Merlot,
Primitivo



Fermentation
15 days



Aged
in Oak
3-4 months



(Storage time 4 years)

Serving recommendations
18-20 °C

Food pairings

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