



# APPASSIMENTO

100x100  
DE'CONTI



## ROSSO PASSITO PUGLIA IGT

**Appellation:** Rosso Passito Puglia IGT

**Grapes:** red varieties from Puglia - 100% "Appassimento"

**Vinification and ageing:** the grapes are naturally dried and undergo a cold fermentation with multiple over-pumping to concentrate flavours of ripe fruits and sweet tannins. Maceration lasts for almost a month to obtain the right color intensity and flavours

### TASTING NOTES

**Colour:** ruby red with garnet reflections

**Bouquet:** intense with floral notes of violet, fruity notes of currant and plum and spicy hints

**Taste:** Full and round with silky and sweet tannins, fruity flavours of plum and spicy notes of vanilla and tobacco

**Serving suggestions:** perfect with grilled red meats, roasts, game, hard and blue cheeses

**Serving temperature:** 16°-18°C

**Alcohol:** 15% vol.

**Size:** 750 ml

