



NARDELLI

Appassimento



Production area:
Apulia



Land:
Sandy
and calcareous-clay



Grape variety:
30% Primitivo
30% Negroamaro
20% Nero di Troia
20% Merlot



Age of vineyards:
10-20 Years



Cultivation system:
Counter-espalier,
awning with dry
guyot pruning



Per hectare plants:
3000-5500



Appassimento:
The “appassimento” of grapes is made both on the plant and in boxes. When it takes place on the plant, this method consists in cutting the fruiting tip so that the sap can't reach the bunch and the southern sun leads the grapes to the right concentration. Then the grapes are put into boxes in order to stay and dry out for 4/5 weeks



Ageing:
After a soft stemming, the rinds and the must are macerated for 4 days at a temperature of 4-5°C. Then there is the alcoholic fermentation at controlled temperature: during the first two days of fermentation the temperature raises to 28-30°C, then it lowers to 22-24°C until the end of the alcoholic fermentation. After this step there are pressing and malolactic fermentation that takes place in inox silo

ORGANOLEPTIC CHARACTERISTICS



Colour:
Limpid intense red
with purple reflections



Fragrance:
Intense and persistent with red fruits (blackcurrant, blueberry and blackberry) mixed with toasted spices, well blended



Taste:
Soft, velvety, intense and persistent with strong scents of red fruits jam



Wine pairing:
Convivial wine, it goes perfectly with roasted red meat, baked veal, cured meats and medium seasoned cheeses



Serving:
Serve at 18°C
Decant before serving

