



rocca
dei
Mori

Sursum

SALENTO

Indicazione Geografica Tipica

Rosso

Area of production:

Salento - Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

50% Montepulciano and 50% Primitivo

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest a few days after the grapes are ripe

Wine making:

Traditional soaking for 30 -45 days followed by fermentation of the must at controlled temperature

Ageing:

1 year in French and American barrels and 1 year in bottles

Colour:

Ruby-red

Bouquet:

Clean, generous and full-bodied

Alcoholic strength:

14,5%

Recommended temperature

20°C

Recommended glass:

first decant and then serve in bowl-shaped glass

Storage time:

Many years, if the wine is stored in appropriate cellars.

APOLLONIO®

APOLLONIO Casa Vinicola s.r.l.
via S.Pietro in Lama, 7
73047 Monteroni di Lecce (LE)
Italy

tel. +39 0832 327182
fax. +39 0832 420051
www.apolloniovini.it
info@apolloniovini.it