

APOLLONIO[®]



diciotto
FANALI
Negramaro Rosato

Area of production:

Salento - Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

100% Negroamaro

Climate:

Cold winters with warm summers

Harvest:

Manual harvest when grapes are fully mature

Wine making:

Fermentation in steel tanks with controlled temperature

Colour:

Salmon with golden hues

Bouquet:

Fresh, fruity and delicate

Alcoholic strength:

14,00%

Recommendation:

Particularly well suited for top quality fish dishes

Recommended temperature:

10-12°C

Recommended glass:

Fine, transparent goblet

Time:

Three 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