

APOLLONIO[®]



DIVOTO

Area of production:

Copertino, Monteroni, Arnesano,
San Pietro in L., Carmiano (Puglia)

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

70% Negroamaro
30% Montepulciano

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest a few days after grapes are ripe.

Wine making:

Traditional soaking for 45 days and fermentation
of the must in large oak casks.

Ageing:

two years in French barrels and one year in bottles.

Colour:

Ruby-red

Bouquet:

stylish, with a very particular bouquet.

Alcoholic strength:

13.5% - 14%

Recommendation:

Particularly well suited for substantial roast meat dishes

Recommended temperature:

20°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

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

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