

APOLLONIO[®]

Elfo

ROSSO



Area of production:

Salento - Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used: 100% negroamaro

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 and fermentation of the must at controlled temperature

Ageing:

3 months in American barrels

Colour:

Ruby-red Bouquet: Clean, generous and full-bodied

Alcoholic strength:

13%

Recommendation:

Particularly well suited for substantial roasts and game

Recommended temperature:

18°C

Recommended glass:

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

Storage time:

Five 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