

APOLLONIO<sup>®</sup>



## Mater Terra

*Negramaro Passito*

**Producing:**

Salento – Puglia

**Soil:**

Calcerous – Clay

**Cultivation:**

Vineyard of old “alberello”

**Utilized vine variety:**

100% Negroamaro

**Climate:**

Mild winters with very dry springs and summers

**Vintage:**

Late harvest by hand

**Wine making:**

Traditional soaking of 30 – 45 days  
with temperature controlled fermentation.

**Ageing:**

12 months in french barriques and 1 year in bottles

**Colour:**

Ruby-red with garnet tints

**Bouquet:**

Aromas of red fruits, cherry, plum and blackberry  
along with hints of myrtle and root of liquorice

**Alcoholic strength:**

About 15.50% ALC/VOL.

**Recommendation:**

Dessert wine

**Recommended temperature:**

20°C

**Recommended glasses:**

Once decanted, serve in ballon glass

**Storing time:**

It can be stored for many years in appropriate cellars.

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