

# APOLLONIO<sup>®</sup>



## SQUINZANO

*Denominazione di Origine Controllata*

**Area of production:**

Squinzano, S.Pietro Vernotico, Torchiarolo, Novoli

**Soil:**

Chalky-clay

**Cultivation:**

Low tree-like vines

**Grape variety used:**

70% Negroamaro 15% Sangiovese 10% Malvasia nera di Lecce

5% Malvasia nera di Brindisi

**Climate:**

Mild winters with very dry springs and summers

**Harvest:**

Manual harvest when grapes are fully mature

**Wine making:**

Traditional soaking of 45 days followed by fermentation

of the must at controlled temperature

**Ageing:**

6 month in French and Russian barrels and 6 months in bottle

**Colour:**

Ruby-red

**Bouquet:**

Scented, with a slight aroma of almonds

**Alcoholic strength:**

14,00%

**Recommendation:**

Very appropriate for red meats and roasts

**Recommended temperature:**

18 - 20°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

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