

APOLLONIO[®]



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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