

APOLLONIO[®]



Valle Cupa

Area of production:

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

Soil:

Chalky-clay

Varietà uve utilizzate:

50% Negramaro 50% Primitivo

Cultivation:

Low tree-like vines

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:

14,50%

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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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