

APOLLONIO[®]



vigna Vitrilli grande

Producing:

Salento - Puglia

Soil:

Calcerous – Clayey

Cultivation:

Vineyard of old "alberello"

Utilized vine variety:

50 % Primitivo 20% Negramaro 30% Aleatico

Climate:

Mild winters with very dry springs and summers

Vintage:

Grapes are hand piked, once fully ripe

Wine making:

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

Ageing:

72 months in french barriques and 1 year in bottles

Colour:

Ruby-red with garnet tints

Bouquet:

Aromas of caramel and raisin (sotto spirito)

Alcholic strength:

About 15% ALC/VOL.

Recommendation:

Drink for meditation

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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