

# APOLLONIO®



Vineyards: Salento - Apulia

Wine name: DICIOTTO FANALI ('Eighteen Lamps': the number of street lights first installed in Monteroni, Lecce)

Training system: old bush vines. Trunks are kept short: 40-60 cm high. Few buds (6-8), in order to ensure high-quality yields.

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: Negroamaro 100%.

Harvest: hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances.

Ageing: 12 months in Acacia barrels, 6 months in bottles.

Colour: bright salmon pink in the glass, with hints of gold.

Tasting notes: Its fruity fragrances resemble ripe cherries and act as a perfect counterpoint to fresh, grassy undertones. On the palate it is dry, fresh and smooth with an initial roundness in the mouth that is followed by a subtle tannin texture. It has an elegant, fruity finish with hints of spices.

Alcohol: about 14%

Food pairing: a well-structured wine, it is best drunk with white or cured meats, foil-baked, grilled or stewed fish, and fresh cheese.

Serving temperature: 10-12 °C

Recommended glass: a large bowl-shaped glass with an inward-curved rim: the wine can fully breathe, and the glass can be held better in hands. It will help the temperature rise gradually, and aid in the release of its complex fragrances.

Storage period: at least 5 years (from its sale on the market), if the wine is stored out of light in suitable cellars at a constant temperature of 10-14 °C, with 60-70% humidity levels, and in a horizontal position so as to keep corks moist and elastic.

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