

APOLLONIO®



Vineyards: Salento – Apulia

Wine name/Appellation: TERRAGINOLO NEGRAMARO SALENTO IGP ROSSO

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.

Winemaking: traditional temperature-controlled fermentation of must in large Slavonian oak vats for 30-45 days.

Ageing: 12 months in French cherry-wood barriques, 6 months in large barrels, 6 months in bottles.

Colour: almost impenetrable ruby-red.

Tasting notes: A ruby-red, almost impenetrable wine that suggests a rich bouquet. Balanced and full bodied, it gradually discloses a vinous fragrance that gives way to notes of blackberries, sour cherries and currants, with hints of spices in the finish. It is supple, round and full-bodied in the mouth, with persistent tannins.

Alcohol: about 14-15%

Food pairing: excellent with game, and grilled or stewed red meats.

Serving temperature: 18 °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: many years, 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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