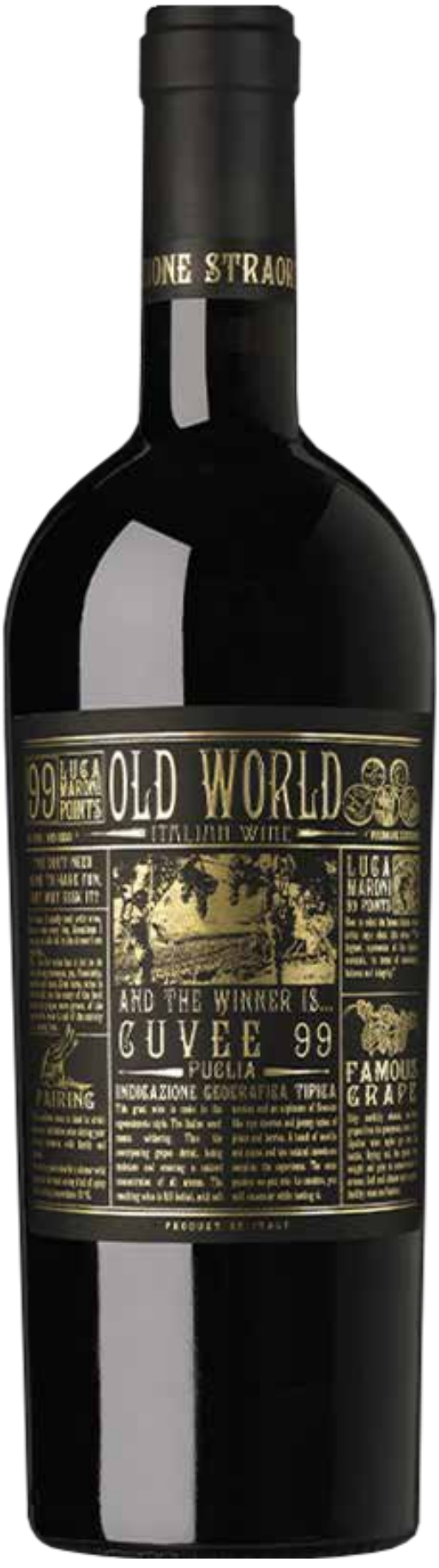
OLD WORLD
ITALIAN WINE



VINO CUVÉE 99

GRAPE VARIETY: AN EXCLUSIVE CUVÈE OF RED GRAPES
We only bottle carefully selected, sun-dried grapes, from the warm, hilly and flourishing wine-growing region of Puglia. After drying, the grapes lose weight, increasing their concentration of aromas. The soil and climate help to grow vines with healthy, fragrant fruits..

TYPE: Red wine

ORIGIN: Italy

GRAPES: Cuvée of red grapes from Puglia

TASTING NOTES: The colour is a deep ruby red. On the nose, its bouquet offers a proliferation of cherry and raspberry notes. In the mouth, it is full bodied, warm and with a deep blackcurrant aroma. The taste and aromatic profile is completed by scents of cherry in alcohol, plum jam and elegant spicy notes. The result is a wine with a bold character and great personality.

VINIFICATION: Appassimento makes a precious wine by drying previously selected grapes. The dried grapes have a wealth of natural aromas and sugars, allowing us to create a sensational wine, packed with fruity, spicy aromas.

ALCOHOL CONTENT: 15° %

VINEYARD
SOIL TYPE: Lime – clay
EXPOSURE AND ALTITUDE: South - South-west 200 -250 m
TRAINING METHOD: Spurred cordon and Guyot system
PLANT DENSITY: 4000 plants/hectare

SERVING SUGGESTIONS: An excellent wine with red meat or game, but to understand it in full and appreciate its very essence, it is best tasted unaccompanied, during a moment of relaxation with family and friends.

Serving temperature 18 °C

MY TASTE NOTES: "The ultimate expression of Puglia's vines when it comes to consistency, balance and integrity".