



Capirossu Appassimento

— Cantine Santa Barbara

CLASSIFICATION Puglia - IGT

TYPE Red

COUNTRY Italy

REGION Puglia - Salento

PROVINCE Brindisi

VINTAGE AVAILABLE 2017

GRAPE VARIETY 50% Negroamaro – 50% Primitivo

SOIL Calcareous-clay soils

TYPE OF FARMING Vertical trellis, spur pruned cordon

HARVEST The grapes, grown according to traditional methods, are harvested later to obtain an higher concentration of sugar, after a partial wilting on the plant

VINIFICATION

After being squeezed and destemmed, the must ferment with the skin for 8/10 days. The fermentation temperature is kept at 22-25 °C. the wine is stored in steel containers until being bottled.

MATURATION

In bottle.

TASTING NOTE

It's a red wine with a fruity bouquet and hint of plum jam. Harmonious and well balanced with the right acidity. Perfectly matched with aged cheese and cold cuts, ideal with red meat and roasted meat. Alcohol content 15,00 % vol.

SIZES AND SPECIAL PACKAGING In bottles of 0.75l,
in a cardboard box of 6 bottles