

PS  
WINE

premium wine selection

Vini di Qualità



# Capirossu Appassimento Puglia

## *Santa Barbara*

<b>CLASSIFICATION</b>	I.G.T.
<b>TYPE</b>	Red
<b>REGION</b>	Puglia (Salento)
<b>PROVINCE</b>	Brindisi
<b>GRAPE VARIETY</b>	50% Negroamaro, 50% Primitivo
<b>TYPE OF FARMING</b>	Vertical trellis, spur pruned cordon
<b>HARVEST</b>	later to obtain a higher concentration of sugar, after a partial wilting on the plant.

### VINIFICATION

After pressing and destemming, the must macerates with the skins for 8-10 days. Fermentation at controlled temperature of 22-25°C.

### MATURATION

In bottle.

### TASTING NOTES

It's a red wine with a fruity bouquet and hint of plum jam. Harmonious and well balanced with the right acidity. It matches perfectly with aged cheeses and cold cuts, ideal with red meat and roasted meat.

### SIZES AND SPECIAL PACKAGING

75 cl bottles.