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RODELIA

APPASSIMENTO ROSSO IGT PUGLIA

Winemaking notes

During the last ten days of September, when the grapes have reached their perfect level of ripeness, the petiole of the grapes is partially cut but the grapes are left on the vine for another 15-20 days to whiter under the warm Apulian sun. During this period the water evaporates and the grapes loose 50% of their weight: sugars and flavour compounds in the grapes are concentrated.

The hand-picked grapes are pressed and then fermented. The skins are left in contact with the must for a long period to extract flavours, colours, aromas and tannins, important for the wine structure. Subsequently the wine is left to complete the malolactic fermentation in big casks for around 30 days.

Tasting notes

Deep red ruby colour, tending to amber with ageing. The bouquet is complex and generous: intriguing notes of ripe dark fruit, black currant, blueberry and blackberry, combine harmoniously with pleasant spicy and vanilla notes. On the palate is full-bodied and warm with a perfect balance between acidity and nice velvety tannins. Long round finish.

Food matching

Pairs perfectly with red roast meat, braised meat, BBQ, game and aged cheeses.



Grapes

A blend of red grapes : Negroamaro, Montepulciano and Primitivo.



Wine appellation

Appassimento rosso IGT PUGLIA Vino Passito



Alcohol

14,50 % vol



Production area

Apulia region



Serving temperature

18-20 °C

Bottle barcode : 8056477040355

Box barcode : 8056477049617

Pallet composition : 80 cases of 6 btls per pallet -
16 cases per layer - 5 layers

Pallet type : Epal 80x120 cm



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