

rocca
dei
Mori



Briacó

SALENTO

Indicazione Geografica Tipica

Primitivo Rosso

Area of production:

Salento – Puglia

Soil:

Chalky-clay

Cultivation:

Low tree-like vines

Grape variety used:

100% Primitivo

Climate:

Mild winters with very dry springs and summers

Harvest:

Manual harvest when grapes are fully ripe

Wine making:

Traditional soaking for 30 - 45 days followed by fermentation of the must at controlled temperature

Ageing:

1 year in American barrels and 1 year in bottles

Colour:

Ruby-red with burgundy flashes

Bouquet:

Very typical and delicate

Alcoholic strength:

14.50%

Recommended temperature:

18°C

Recommended glass:

First decant and then serve in a large bowl-shaped glass

Storage time:

Many years, if the wine is stored in appropriate cellars

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