



rocca  
dei  
Mori

# Sursum

## SALENTO

Indicazione Geografica Tipica

## Rosso

**Area of production:**

Salento - Puglia

**Soil:**

Chalky-clay

**Cultivation:**

Low tree-like vines

**Grape variety used:**

50% Montepulciano and 50% Primitivo

**Climate:**

Mild winters with very dry springs and summers

**Harvest:**

Manual harvest a few days after the grapes are ripe

**Wine making:**

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

**Ageing:**

1 year in French and American barrels and 1 year in bottles

**Colour:**

Ruby-red

**Bouquet:**

Clean, generous and full-bodied

**Alcoholic strength:**

14.5%

**Recommended temperature**

20°C

**Recommended glass:**

first decant and then serve in bowl-shaped glass

**Storage time:**

Many years, if the wine is stored in appropriate cellars.

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