

rocca  
dei  
Mori

# Ujliesa



## SQUINZANO

Denominazione di Origine controllata  
Rosso Riserva

### Area of production:

Squinzano, San Pietro Vernotico, Torchiarolo,  
Novoli – Puglia

### Soil:

Chalky-clay

### Cultivation:

Low tree-like vines

### Grape variety used:

70% Negramaro  
30% Sangiovese

### Climate:

Mild winters with very dry springs and summers

### Harvest:

Manual harvest a few days after grapes are ripe

### Wine making:

Traditional soaking for 45 days and fermentation of the must  
in large oak casks

### Ageing:

Two years in French barrels and one year in bottles

### Colour:

Ruby-red

### Bouquet:

Stylish, with a very particular bouquet

### Alcoholic strength:

14,00%

### Recommended temperature:

20°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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