



d'Arapri

SPUMANTE CLASSICO

d'ARAPRÌ GRAN CUVÉE XXI SECOLO

Vines: White Bombino, Montepulciano and Black Pinot.

Production area: San Severo.

Vineyards: San Biase 1/2 hectares, Cotinone 2 hectares and san Matteo District 12 hectares.

Soil type: argillaceous-calcareous, in slight slope.

Exposure and altimetry: South South-West, 80-100 mt on sea level.

Growing system and plant density: Espalier - 3500 plants per hectar, Apulian Pergola 2000 plants per hectar.

Profit per hectar: 100-120 quintals per hectar, about 3.4 kg per stump.

Grape-harvest time: end of August Black Pinot, White Bombino mid-September and late September-early October Montepulciano, with manual gathering and selection of the grapes.

Refining and permanence on yeasts: each bottle rests minimum 60 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.



NOTE DI DEGUSTAZIONE

Appearance: beautiful bright yellow with golden reflections and fine bubbles.

Bouquet: very elegant and balanced, aromas of tobacco, honey, apricots and citrus.

Flavor: mouth wide and pleasantly creamy and very lively acidity that supports the complex structure of this sparkling wine.

Gastronomic matching: the Gran Cuvée is ideal to drink with lobster, crab, salmon and caviar, "tartufo" dishes and cheeses with a long aging. The complex structure is enhance on mediterranean specialties.