



d'Araprì

SPUMANTE CLASSICO

d'ARAPRI PAS DOSE'

Vines: White Bombino and Black Pinot.

Production area: San Severo.

Vineyards: Monsignor and Contrada Baiocco District 3 +4 hectars

Soil type: argillaceous-calcareous, in slight slope.

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

Growing system and plant density: Espalier, 3500 plants per hectar.

Profit per hectar: 90 quintals per hectar, about 3 kg per stump.

Grape-harvest time: end of August pinot noir and second decade of September Bombino Bianco, with manual gathering and selection of the grapes.

Refining and permanence on yeasts: each bottle rests minimum 30 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.



NOTE DI DEGUSTAZIONE

Appearance: strong straw yellow with golden reflections and fine perlage.

Bouquet: elegant, rich with toasted bread and pastry smell.

Flavor: dry, harmonic, mouth very elegant, fresh, constructed body and subtle creaminess.

Gastronomic matching: The sparkling wine Pas Dosè is excellent and refined to drink during all the meal. It is suggested to drink with aperitif, any kind of fish and shellfish, white meat (rabbit, veal, turkey) and soft cheeses.