



d'Araprì

SPUMANTE CLASSICO

d'ARAPRI RISERVA NOBILE

Vines: White Bombino.

Production area: San Severo.

Vineyards: Monsignore District 3 hectares.

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 hectare.

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

Grape-harvest time: end of September, with manual gathering and selection of the grapes.

Refining and permanence on yeasts: each bottle rests minimum 48 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.



NOTE DI DEGUSTAZIONE

Appearance: clear and crystal golden color, with fine perlage and beautiful structure.

Bouquet: Intense and with enveloping elegance bouquet, with smells of butter biscuits mixed with smells of pineapple and banana and a little smells of vanilla.

Flavor: structured and complex, dynamic and full tasty, but at the same time it has body and volume, with an unforgettable gustatory pleasure. Perfect interpretation of the d'Araprì style that enhances the characteristics of the vintage.

Gastronomic matching: It is suggested to drink on grilled fish and cheeses with strong flavor. The peculiar features of this sparkling wine are enhance on Mediterranean specialities and tasty dishes typical of Daunia.

