

Brut Gran Cuvée XXI Sec.



It is the sparkling wine with the greatest organoleptic impact that the House offers. The Gran Cuvée XXI Secolo, produced only in vintages of superior quality, is a sparkling wine that d'Arapi proudly reserves for enthusiasts, where the ability of the three friends excels in combining the three grape varieties Bombino Bianco, Montepulciano and Pinot nero in one cuvée of extreme balance and elegance.

Grapes: Bombino bianco, Montepulciano and Pinot nero.

Harvest period: second half of August pinot noir and first ten days of September bombino bianco and montepulciano.

Aging on the lees: at least 60months

Riddling after disgorgement: about three months

Dosage: 5 g / l

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

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

Taste: Wide mouth and pleasantly creamy and of great vivacity with acidity that best supports the structure of the wine.

Vintage on the market: 2017

Tre Millesimi

Tre Millesimi is created to present three great Vintages of Gran Cuvée XXI Century which have been expertly aged for long time in our ancient cellars where, sheltered from light and protected from constant temperature, they were able to reach the maximum of "Fullness" in the three Senses: Sight, Taste and Smell. We are proud that Tre Millesimi have arrived to be enjoyed on your table, accompanied by dishes that you will certainly know how to combine, just as you have chosen d'Arapi with taste.

Vintages on the market: 2007 - 2009 - 2012

Awards

	2021 ★★★★★		2020 	2021 		2021 ●●●●●
	2019 ★★★★★		2019 ●●●●●	2017 ●●●●●		
	2021 ttttt		2021 		2021 VINO SLOW	
	2019 ttttt		2017 		2019 VINO SLOW	
	2017 ttttt		2017 VINO SLOW			