

La Dama Forestiera

At the end of the 1800s, the English noblewoman Elisa Croghan found herself managing the great estate of her partner, the last Prince of San Severo Michele di Sangro. Estates that will later leave to the city, at the behest of the Prince himself, and for which this territory will become one of the largest vineyards in Italy. This is how Croghan will enter in the history of the Capitanata with the name of "La Dama Forestiera" and it is with this name that the writer Nino Casiglio will title his famous novel.

d'Arapi with admiration dedicates this Cuvée to her, obtained from black grapes: Montepulciano and Pinot Nero, from its own vineyards, with white vinification and using only the first pressing must. "La Dama Forestiera" is produced in the "Nature" type and only in Magnum bottles. The slow aging on the lees, in the freshness, in the stillness and in the dim light gives to "La Dama Forestiera" the finesse and elegance that distinguishes it and makes one of the most sought after and appreciated among the producers of the Traditional Method Sparkling wine in Italy.

Grapes: Montepulciano and Pinot nero.

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

Aging and permanence on the lees: at least 48 months

Refinement after disgorgement: about three months

Dosage: 0 g / l

Color: elegant with golden yellow color, it offers very dense and small bubbles.

Bouquet: rich in complexity and the elegance of mature aromas with a spice component is immediately striking.

Taste: it has a greedy and full approach like the nose, with good body and structure with a remarkable length of taste.

Vintage on the market: 2019

Awards



2022
2017



2020 tttt



2020 VINO SLOW