



d'Arapri

SPUMANTE CLASSICO

d'ARAPRI BRUT

Vines: White Bombino and Black Pinot.

Production area: San Severo.

Vineyards: Monsignore District 3 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 24 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.



NOTE DI DEGUSTAZIONE

Appearance: Bright straw yellow and fine perlage

Bouquet: ethereal bouquet with smell of yeasts (crusty bread), followed by smells of apple, peach and orange.

Flavor: delicately dry and harmonious, with fresh mouth, good body and aftertaste of roasted dried fruit and panettone.

Gastronomic matching: Excellent for aperitif. It is a elegant sparkling wine and it is perfect to celebrate any important occasion such as receptions, dinner parties, banquets and for any relaxing moments.