



*d'Arapi*

SPUMANTE CLASSICO

## d'ARAPRÌ BRUT

**Vines:** White Bombino and Black Pinot.

**Production area:** San Severo.

**Vineyards:** San Biase 1/2 hectares, Cotinone 2 hectares and san Matteo District 12 hectares.

**Soil type:** argillaceous-calcareous, in slight slope.

**Exposure and altimetry:** South South-West, 80-100 mt on the sea level.

**Growing system and plant density:** Espalier - 3500 plants per hectar, Apulian Pergola 2000 plants per hectar.

**Profit per hectar:** 100-120 quintals per hectar, about 3-4 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.

d'Arapi S.r.l. 71016 San Severo (Fg) - Via Zannotti, 30 - Tel & Fax 0882-227643  
www.darapri.it - info@darapri.it