d'Araprì

SPUMANTE CLASSICO

d'ARAPRÌ GRAN CUVÉE XXI SECOLO

Vines: White Bombino, Montepulciano and Black Pinot.

Production area: San Severo.

Vineyards: Monsignor and Contrada Baiocco District 4 +4 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: 100 quintals per hectar, about 3 kg per stump.

Grape-harvest time: end of August Black Pinot, White Bombino mid-September and late September-early October Montepulciano, with manual gathering and selection of the grapes.

Refining and permanence on yeasts: each bottle rests minimum 60 months sheltered from light, drafts and knocks, at a temperature of 13°C, in the cellars of our ancient winery.

NOTE DI DEGUSTAZIONE

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

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

Flavor: mouth wide and pleasantly creamy and very lively acidity that supports the complex structure of this sparkling wine.

Gastronomic matching: the Gran Cuvée is ideal to drink with lobster, crab, salmon and caviar, "tartufo" dishes and cheeses with a long aging. The comples structure is enhance on mediterranean specialties.

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