



d'Arapri

SPUMANTE CLASSICO

d'ARAPRÌ BRUT ROSÈ

Vines: Montepulciano and Black Pinot.

Production area: San Severo.

Vineyards: 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: late August Black Pinot and late September Montepulciano, 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: salmon pink with shades of purple and gold, with soft foam and with fine persistent perlage.

Bouquet: intense nose, fresh and sweet fragrance of flowers and a delicate fusion of bread, toast and ripe fruit.

Flavor: dry even round, strong flavour, long persistence, with balanced taste and a pleasant drink.

Gastronomic matching: Original and Polished for the aperitif. It is also perfect to drink after-dinner with pastries; it is the softer sparkling wine proposed by the d'Arapri House. Desirable at any time, it is a symbol of love and happiness.

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