

d'Araprì Brut



It is the most commercialized label of the House, and it is also the first to have been produced. There is the addition of the expedition liquor. The Brut d'Araprì is a blend of Bombino Bianco and Pinot Nero and is aimed at a wide range of consumers.

Grapes: Bombino bianco and Pinot nero.

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

Aging on the lees: at least 24 months

Riddling after disgorgement: about two months

Dosage: 7 g / l

Color: bright straw yellow with a subtle perlage.

Bouquet: ethereal bouquet with hints of lysate (bread crust). The olfactory picture, softened by aromas of dried wildflowers and plumped up by fruity hints of apple, yellow peach and orange.

Taste: the sugar dosage is deliberately kept low, 5 g / l, to preserve its fragrance and aromatic freshness. Delicately dry and harmonious, with a fresh and full-bodied mouth. Aftertaste of toasted notes and "panettone". Clean and dry finish, with a refined dryness that sucks up the initial sweetness.

Awards

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