

# d'Araprì Pas Dosé



The solidity of the company has always translated into a capacity for research sparkling wines full of information such as this Pas Dosé which is the driest product in the range of sparkling wines marketed, and reveals all the potential of the Capitanata area. The expedition liquor is not added, then base wine can express itself in all its personality. The Pas Dosé is aimed at people who use sparkling wine throughout the meal and lovers of classic sparkling wine

**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:** 0 g / l

**Color:** deep straw yellow with golden reflections and fine perlage.

**Bouquet:** elegant, rich with toasted notes of bread and hints of pastry.

**Taste:** dry, harmonious with a very elegant, fresh mouth and voluminous and subtle creaminess. After 30 months of aging it releases pulsating, biting but also sweet sensations.

## Awards

 **VINIBUONI D'ITALIA**  
2022 ★★★★★   
2019 ★★★★★  
2017 ★

**The WineHunter**  
2021  2018   
2019 

**Sparkle CUCINA & VINI**  
2020   
2019   
2017   
2016 

 2019 

**RADICI del Sud** **1° CLASSIFICATO SPUMANTI BIANCHI DA UVE AUTOCTONE WINE BUYERS**

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