

*Carlo Sani*

SINCE 1966



# APPASSIMENTO

METODO ORIGINALE



## IL MIO SEGRETO ROSSO

**Wine Type:**

Still red wine

**Production Area:**

The Salento IGT production area, Apulia region.

**Soil:**

Good exposure and ventilation. Mainly clayey soils, but there are also fine calcareous soils with limited thickness and good drainage or red, pebbly soils rich in minerals.

**Grapes:**

Negroamaro Passito.

**Harvest time:**

Normally between the end of September and the beginning of October, after a period of drying on the vine.

**Winemaking notes:**

Fermentation at controlled temperature in steel tanks and racking. The wine rests and matures exclusively in steel for a short period before bottling. Following the partial drying of the grapes, the maximum yield of grapes in wine is never more than 50%.

**Colour:**

Intense ruby red with garnet hints.

**Bouquet:**

Intense aroma with notes of ripe red fruit and cooked plum. Ethereal notes of liquorice, chocolate and in the finish a sweet spiciness of nutmeg and vanilla.

**Taste:**

Full-bodied and powerful in the mouth, with ripe and soft tannins, balanced, with a pleasant bitterish finish with hints of hazelnut.

**Food pairing:**

Perfect with red meats, game, mature cheeses. Due to its characteristics, however, it can also be appreciated without special pairings, as a meditation wine.

**Alcohol:** 14 % vol.

**Serving suggestions:**

Serve at room temperature, at least 18-20°C. We recommend uncorking the bottle at least a couple of hours before serving.

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