

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.

Carlo Sani
SINCE 1966

Tel +39 045 8100015 | info@carlosani.it