

GORILLA



APPASSIMENTO ROSSO PUGLIA IGT

Grapes:	Negroamaro, Malvasia Nera, Merlot
Appellation:	PUGLIA IGT, VINO PASSITO
Production area:	Apulia Region, Salento area
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	Beninning of October
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	14,5% Vol



Deep red colour



The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins



The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature



Great wine for roasted meats and with game dishes such as wild boar and deer. Excellent with mature and savory hard cheeses, it is also a good meditation wine

VINIFICATION: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The drying gives to the wines the typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left barrels for about 3 or 4 month; this aging gives the pleasant notes of spices and vanilla

