

# APOLLONIO<sup>®</sup>



## TERRAGNOLO

*Negramaro*

**Producing region:**

Salento - Puglia

**Soil:**

Calcareous-Clay

**Training system:**

Head - trained vines

**Utilized vine variety:**

100% Negramaro

**Climate:**

Mild winters with very dry springs and summers

**Vintage:**

Grapes are hand picked, once fully ripe

**Wine making:**

Traditional soaking of 30-45 days.

Temperature controlled fermentation

**Ageing:**

1 year in french barriques and 1 year in bottle

**Colour:**

Ruby-red

**Bouquet:**

Very typical and delicate

**Alcoholic strength:**

14,50% Alc/Vol

**Recommendation:**

Very appropriated with roasted hearty meat

**Recommended temperature:**

18° C

**Recommended glass:**

Once decanted, serve in balloon glass

**Storing time:**

Can be stored for many years in appropriate cellar

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