

Product code: 6830

APOLLONIO, SALICE SALENTINO ROSSO, DOC, PUGLIA, ITALY, 2017



Producer Profile

The wines of Puglia have never received as much interest as they do now. Tasting Apollonio's wines shows that attention is now justified.

Great care is taken to produce wines of uniquely southern Italian character from local varietals. Ageing typically takes place in barrel and then bottle for extended periods before release. Powerful and complex, the wines have flavours of ripe, dark fruits and leather, attractive weight, richness and balanced tannin. They brilliantly represent the terroir and climate of Puglia, beautifully elegant in their structure and style.

Viticulture

30 year old bush vines, the trunks are kept short at around 40 cm high leaving only a few buds (6-8) in order to ensure high quality yields. The temperature is mild thanks to the influence of the sea, which offers long, sunny summers whereas the winter season is short and mild. The terroir is mostly flat areas dotted with a few low hills. The region has a calcareous structure.

Winemaking

Hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances. Vinification, maceration and malolactic fermentation in big oak tanks.

Tasting Note

A robust wine with a velvety, harmonious balance and a persistent fruity finish. Deeply ruby red in colour with intense, elegant fragrances of blackberries and plums. On the palate it is pleasant, well-structured but with a good vinous and ethereal acid balance. Firm yet soft tannins.

Food Matching

Particularly suited to red meat dishes, fish soup or fermented hard cheese.

Technical Details

Varieties:

Negroamaro 80%

Malvasia 20%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 6 Months

Type: French Barriques
225l

% wine oaked: 100

% new oak: 100