



# Apollonio, Salice Salentino Rosso, DOC, Puglia, Italy, 2021

## Viticulture

30 year old bush vines. Trunks are kept short, around 40 cm high with 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. The cold season is short and mild. The region of Salice Salentino mostly flat areas dotted with a few low hills and calcareous structure in the soils.

## Winemaking

The harvest is all hand picked after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to concentrate the sugars and flavours. 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.

## Awards



Product code: 6830

### Technical Details

#### Varieties:

Negroamaro 80%  
Malvasia 20%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 6 Months

**Type:** French Barriques  
225l

**% wine oaked:** 100

**% new oak:** 100

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