

## Gran Passero

---

### *Appassimento*

#### **Note**

*The Mediterranean coastline, ancient farmlands and whitewashed houses of Puglia are the backdrop to the vineyards where our grapes are grown.*

*Appassimento is a rich wine made using the traditional method of leaving the grapes on the vine to over-ripen. The late harvest encourages the natural development of higher sugar content and sometimes the addition of botrytis will give added nuances and intensity to the finished wine.*

*Our skilled winemakers blend varieties to create a unique wine with an alluring character, Gran Passero Appassimento.*

*Characteristics:*

*Deep, intense red in the glass with a bouquet reminiscent of summer flowers on a hot Mediterranean evening and fresh, ripe berry fruits. On the palate the wine smooth and velvety with an enveloping, luxurious finish.*

*By allowing the grapes to wither on the vine, the sugars concentrate, the colour intensifies, and the aromas deepen. Cellar-aged, Gran Passero Appassimento can reach its full potential, maturing to a complex, vibrant wine. Allow your senses to explore the bouquet and taste, this wine can be enjoyed on its own or with food.*

*Rich and tasty dishes, ragus and mature cheeses are all excellent accompaniments.*

#### **Grape variety**

*Blend of Apulian grape varieties*

#### **Type of Wine**

*Still wine*

#### **Appearance**

*Intense ruby red color*

#### **Aroma**

*Full-bodied wine with a rich, inviting taste, well-balanced tannins, and harmonious character*

#### **Alcohol level**

*14.5% VOL*

#### **Best Serving Temperature**



# CANTI<sup>®</sup>

THE ITALIAN WINE STYLE

16°-20°

## Formats

75 cl

## Additional Information

*Contains Sulfites*

*Product of Italy*

