



APAPÀ



Production: 400 bottles

Soil: Area "La Val dei Preti"

65% fine sand, 4% coarse sand, 29% silt, 2% clay

Exposure and altitude: South / 290-260 m
above sea level

Harvest: manual, beginning October

Training system: vertical trellised

Pruning: Guyot

Planting density: 5500 plants/ha

Yield: 45-50 hl/ha

Vinification: 45-50 days of skin maceration in
ceramic amphora

Aging: at least 20 months in ceramic amphora;
at least 20 months in bottle.

Serving temperature: 18/19°

Galloni-Vinous points:

Vino Rosso APAPÀ 2017 – 92



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