



# CAPO ZAFFERANO

## Rosso Appassimento Puglia IGT

[www.capo-zafferano.com](http://www.capo-zafferano.com)

|                        |  |
|------------------------|--|
| VARIETALS              | Negroamaro, Merlot, Primitivo  |
| VINTAGE                | 2023   |
| REGION                 | Puglia, Italy  |
| TECHNICAL DATA         | Alcohol 14.5%  |
| APPEARANCE             | Intense deep red colour  |
| NOSE                   | The late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins.  |
| PALATE                 | The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.                   |
| AGEING                 | Following the "Appassimento" method, the skins are left in the must for a long period to extract flavors. Subsequently the wine is left in oak for about 3 months. |
| PAIRING                | It perfectly matches with grilled and game meats; and also with rich soups and aged cheeses.   |
| READINESS FOR DRINKING | Drink now or in 3-4 years.   |
| RATINGS                | 4.1<br>★★★★★<br>vivino   |
| ORDER CODE             | IT0458   |