

CAPO ZAFFERANO

Rosso Appassimento Puglia IGT

www.capo-zafferano.com



VARIETALS	Negroamaro, Merlot, Primitivo
VINTAGE	2024
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 ★★★★★ VIVINO
ORDER CODE	IT0458