



# MONTE TESSA

## Appassimento



**Production area:**  
Apulia



**Land:**  
Sandy  
and calcareous-clay



**Grape variety:**  
30% Primitivo  
30% Negroamaro  
20% Nero di Troia  
20% Merlot



**Age of vineyards:**  
10-20 Years



**Cultivation system:**  
Counter-espalier,  
awning with dry  
guyot pruning



**Per hectare plants:**  
3000-5500



**Appassimento:**  
The “appassimento” of grapes is made both on the plant and in boxes. When it takes place on the plant, this method consists in cutting the fruiting tip so that the sap can't reach the bunch and the southern sun leads the grapes to the right concentration. Then the grapes are put into boxes in order to stay and dry out for 4/5 weeks



**Ageing:**  
After a soft stemming, the rinds and the must are macerated for 4 days at a temperature of 4-5°C. Then there is the alcoholic fermentation at controlled temperature: during the first two days of fermentation the temperature raises to 28-30°C, then it lowers to 22-24°C until the end of the alcoholic fermentation. After this step there are pressing and malolactic fermentation that takes place in inox silo

### ORGANOLEPTIC CHARACTERISTICS



**Colour:**  
Limpid intense red  
with purple reflections



**Fragrance:**  
Intense and persistent with red  
fruits (blackcurrant, blueberry  
and blackberry) mixed with  
toasted spices, well blended



**Taste:**  
Soft, velvety, intense and  
persistent with strong scents  
of red fruits jam



**Wine pairing:**  
Convivial wine, it goes perfectly  
with roasted red meat, baked  
veal, cured meats and medium  
seasoned cheeses



**Serving:**  
Serve at 18°C  
**Decant before serving**

