Tenuta Serranova Appassimento, Salento IGP 2023

IVL0522023

Agricole Vallone

— Puglia, Italy

Proper Appassimento with a ripe, southern and lightly savoury twist. Produced at Vallone's Tenuta Serranova estate, the home of Graticciaia, the region's most famous Appassimento-style wine.

2021 Vintage

Decanter World Wine Awards Bronze 2023

Production

Produced from 100% Negroamaro grapes sourced from a 10ha vineyard with soils rich in clay and limestone, just 3km from the Adriatic. Following the 'appassimento' process, the grapes are late-harvested, left to dry naturally on the vine, before being pressed and vinified. This increases the concentration of sugars, and produces wines with slightly higher alcohol and residual sweetness. The grapes are gently pressed and fermented in stainless steel, with malolactic fermentation in concrete - where the wine is left to rest for around 8-10 months, followed by 3-4 months in bottle.

Tasting note

Pronounced aromas of ripe black fruit, mocha and spice. The palate is plump and appealing with layers of ripe black cherry, bramble, dried fruit and coffee. Rich and mouth-filling with plump, sweet fruit balanced by fresh acidity.

Food Match

Rich meat stews or lentil dishes, grilled and barbecued food.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Salento IGP

Winemaker:
Marco Mascellani

Grape Varieties:
Negroamaro 100%

Suitable for:
Vegetarian

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8018978000009