



## FILI D'ERBA

### Appassimento Puglia IGT Rosso

*In the glass, it exhibits a striking color intensity. On the nose, it reveals aromas of ripe blackberries, dried figs, and spices. Crafted from dried organic grapes, it possesses a rich and velvety structure. It complements game, dark chocolate, or can be enjoyed as a meditation wine.*

#### TASTING NOTES

Deep ruby red. Abundant aromas of ripe fruit and preserves on the nose.

#### GRAPE VARIETIES

Primitivo, Nero di Troia

#### VINEYARDS

Apulia

#### ALTITUDE

200-400 m.a.s.l.

#### SOIL & VINE TRAINING

Calcareous-clayey / Spurred cordon espalier

#### HARVEST PERIOD

Mid to late September for Primitivo and late October for Nero di Troia, following a period of "drying" on the vine. (Late harvest)

#### WINEMAKING & AGING

Maceration for 9 to 10 days in stainless steel tanks, featuring frequent pumping over at a controlled temperature, micro-oxygenation, and délestage. Vitrified concrete reservoirs — Stainless steel containers — Bottle

#### ALCOHOL CONTENT

14.0% vol

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#### BOTTLE EAN

8015393113574

#### BOX EAN

8015393113581

#### BOTTLES/BOX

06 x 750ml

#### PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 16 boxes of 6 bott. = 480 bott./pallet