



CASA MARRONE APPASSIMENTO BIANCO

Varietal: 50% Chardonnay, 30% Trebbiano, 10% Fiano, and 10% Falanghina

Vintage: 2019

Origin: Puglia, Italy



TASTING NOTES

This dry white wine is produced from hand-picked grapes with concentrated aromas of pear, peach, mandarin and notes of fresh herbs. It's well balanced with a nice acidity bringing a natural freshness to the taste.

FOOD MATCH

Pairs perfectly with oven-baked fish or grilled salmon, and due to its flavorful character it can also be enjoyed with lighter meat dishes, for example with a succulent fillet of pork accompanied by tangy sundried tomatoes. This is a truly wonderful white that is the perfect companion for enjoying "Il dolce far niente" – the beauty of doing nothing.

AWARDS

2018 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 98p

ABOUT THE PRODUCER CASA MARRONE

Casa Marrone means "brown house" in Italian, paying homage to the earth-colored and old architecture found in southern Italy and surrounding the vineyards where Casa Marrone grapes are grown. The many old and beautiful brown houses represent the genuine Italy, the Italy that Casa Marrone helps bring to life.

Casa Marrone believes in a long-term commitment to the environment and the surrounding areas where it is produced, hence all wines are made with organically grown grapes. Luca, Annalisa and Alessandro Botter, who represent the third generation of the producing family, are now leading the company, integrating their almost centenary traditions with a new vision focused on innovation.

VINEYARDS

Puglia, situated on the Italian heel, has a wine history dating back to the ancient Greeks.. The hilly landscape, and the warm and dry climate with cool nights, is optimal for organic wine production.

WINEMAKER

The winemaker of Casa Marrone is Mr Marco Flacco.

VINIFICATION

During the second week of August, the grapes reach the perfect level of ripeness. The drying process ("Appassimento") begins in the vineyard, the petioles are clipped leaving the grapes attached to the vine, which are then left to dry in the intense sun for 7-10 days. During this period of time, the grapes reduce their volume by 15-20%. The handpicked grapes are then softly-pressed and fermentation takes place at a temperature of 16-18 degrees Celsius, with a subsequent refinement in steel containers for 3-4 months. The grapes used in this vinification process all grow in a vineyard that has 30 hectares of vines which are 15-20 years old.

TECHNICAL DATA

Certifications: EU Organic / U.S. Made with organic grapes. Vegan Friendly.

ALC: 14.5%

RS: 8g/L

Packaging: Glass bottle of 750 ml

Bottles per case: 12