



## CASA MARRONE APPASSIMENTO

**Varietal:** 30% Montepulciano, 20% Negramaro, 20% Uva di Troia, 10% Sangiovese, 10% Lambrusco, 10% Merlot

**Vintage:** 2020

**Origin:** Puglia, Italy

### TASTING NOTES

The wine has a powerful and concentrated yet smooth and pleasant flavor with hints of ripe cherries, plums, chocolate, and Madagascar vanilla.

### FOOD MATCH

This powerful and prestigious Appassimento wine pairs beautifully with grilled dishes, creamy pasta with parmesan cheese or cured meats, or at the end of the meal as "vino da contemplazione".

### AWARDS

2017 Decanter World Wine Awards (Commended)

2017 Concours Mondial de Bruxelles, SILVER

2018 Selection Mondial des Vins Canada, GOLD

2019 Washington Post: EXCELLENT

2019 Harpers Wine Stars 2021: 5 stars, plus a number of medals

2020 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 98p

2020 Berliner Wine Trophy, GOLD



### 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, hence all wines are made with organically grown grapes. Luca, Annalisa and Alessandro Botter, who represent the third generation of the 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 region produces large volumes of wine, mainly based on Primitivo (Zinfandel), Nero d'Avola and Negroamaro. 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

The grapes reach their perfect ripeness in the beginning of October. The drying process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine to dry in the sun for about 15 days. During this period, the grapes lose about 50% of its volume. The drying makes the wine highly concentrated and adds complexity and is known as *Appassimento*. The hand-picked grapes are pressed before the fermentation starts, with the skins left with the must for a longer period to extract flavours and the characteristic red colour. Thereafter the wine is aged in barrels for 3 -4 months.

### TECHNICAL DATA

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

ALC: 14.5%

RS: 6g/L

Packaging: Glass bottle of 750 ml

Bottles per case: 12