

BASTIONI della ROCCA LEGGERO APPASSIMENTO IGT 2023





\$20.99









Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Produced almost exclusively in the southern region of Puglia, Italy, Appassimento is the process of drying out the grapes whilst still on the vine. This tradition was historically used in the Veneto region in the production of Amarone and goes back many centuries. With this, lovely Primitivo and Negroamaro fruit are naturally dried on the vine for 25 days, allowing a higher concentration of sugar and lets the water out, combined with a long period of cement age to create a supple wine full of ripe black fruits with complex hints of spice, vanilla, and raisins.

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch