

CORTE FIORE

APPASSIMENTO



Appassimento is one of the most ancient methods used to make wine. It refers to wines obtained thanks to the particular production method of drying the grapes. The classic method dries clusters of grapes on mats of straw in order to increase the concentration of sugar, so to be able to obtain a rich and full wine both in terms of alcohol and sweetness.

In ancient time, from Mesopotamia wine spread to the Mediterranean area and only wines produced from musts with high sugar concentration could be kept for long time. The drying method has further developed in the Ancient Greek and continued to evolve in the Roman world. In this way, it arrived to us.

In the Abruzzo region, the technique of drying the grapes of Montepulciano was used in the past for the mass wine. In the inner part of the region, characterized by high mountains and a very cold weather, this ancient process was very useful when the complete grape maturation wasn't achievable due to the severe climate. In this case, farmers used to leave the grape on the plant to dry and then, only after the drying process was completed, they would start the vinification.

Colour: intense, deep, rubi red

Nose: Aromas of well-ripened fruit, wild cherry, dried plums.

Palate: Complex, balanced, with full body and length. A touch of sweetness from ripe tannins. Clear notes of mature fruits and a generous body, combined with long taste.

Producer: Passione Natura srl

Production area: Inland Abruzzo

Vintage 2015

Alcohol 13,50%