

EMPORIUM



Emporium Appassimento

A bold, premium red blend made in the Appassimento style, a method long prized by the noble courts and aristocratic circles of Europe.

Wine Notes

Emporium Appassimento comes from the extraordinary land of Salento in Puglia, a southern Italian region rich in history and culture, and is crafted only from autochthonous varieties. For Emporium, during harvest, the best grapes are selected to remain on the vine for an extended maturation period. This late-harvest process, called “rasinate” meaning to dry and shrivel, concentrates the taste and aromas of the grapes prior to vinification to create a wine with a superb bouquet and flavor.

Emporium boasts an intense bouquet, with notes of ripe fruit and jam, spices, and light tobacco. The wine is ample, smooth and full bodied with a long lasting finish and hints of cherry jam.

Menu Pairings

This bold, premium red blend is well-suited for whole-hearted foods, such as meat dishes, spare ribs and spicy cuisine.

Varietal Mix

50% Primitivo,
50% Negroamaro

Area of Production

Salento, Puglia

Alcohol Content

14%

Acidity

5.80 g/l

Sugar

12 g/l

Color

Intense garnet verging on a red-purple color

