Catalog



d'Arapri

METODO CLASSICO

SAN SEVERO - PUGLIA

d'Araprì
METODO CLASSICO

d'Araprì

d'Araprì was founded in San Severo, in the heart of Capitanata, from an idea as simple as it was rare: to produce exclusively Traditional Method sparkling wines, without compromise and without haste.

A friendship, eighteenth-century underground cellars, and a land with a centuries-old winemaking heritage have shaped every d'Araprì cuvée since 1979.

This is not a story of large-scale production or advertising campaigns, but of artisanal dedication and uncompromising quality, recognized over the years by the most respected voices in the wine world.

It is a story worth discovering before it is tasted, a story of craftsmanship, passion, and respect for the work that only time can accomplish.



Three Friends

It all began with a friendship rooted in a shared passion for jazz, strengthened over the years by a common love of wine and the native grape varieties of the Capitanata region.

"In 1979, we, Girolamo D'Amico, Louis Rapini and Ulrico Priore, produced the first bottles of d'Araprì sparkling wine. It was an ambitious challenge: to devote ourselves exclusively to Traditional Method sparkling wine in Southern Italy. What enabled us to embrace and overcome that challenge was our love for our land, our friendship, and our passion for music."

d'Araprì takes its name from the musical blend of the three surnames: **d'A**mico **Ra**pini **Pri**ore.

Since 2019, the new generation — Anna **d'A**mico, Daniele **Ra**pini and Antonio **Pri**ore — has taken up the mantle, carrying the same vision forward with an eye to the future.



The Cellars

The underground cellars of d'Araprì extend across roughly 1,000 square meters in the heart of San Severo, straddling the Giro Interno: a network of spaces from different eras, between the late 1500s and the early 1700s, joined over time beneath the historic palazzi of the town center.

Amid thirteenth-century walls, an 1836 press, and the former prison of the Carbonari Morelli and Silvati, this cellar — recognized by FAI, the Italian National Trust — holds the aging of thousands of bottles at a constant temperature of 13°C, in the dark. Here, riddling on the pupitres and disgorgement à la glace are still carried out by hand, before the bottles are ready to be tasted.

A space that, beyond production, also hosts music series, exhibitions, and cultural events, offering visitors an experience that goes beyond tasting.



The Capitanata

Sheltered by the Majella Mountains and the Gargano Promontory, the Capitanata region benefits from constant natural ventilation, which helps protect the vineyards from frost and vine diseases.

Its clay-limestone soils, rich in organic matter, promote slow and even grape ripening, preserving both vibrant acidity and the distinctive aromas of each variety.

Eighteen hectares of vineyards, located in the San Biase, San Matteo and Cotinone districts, are planted with the native varieties **Bombino Bianco**, **Nero di Troia** and **Montepulciano**, alongside Pinot Noir.

All grapes are harvested by hand, and our winery is located just a short distance from the vineyards, allowing the fruit to reach the cellar in the shortest possible time and preserving its freshness and integrity.

Our Sparkle Wines
Traditional Method

Casa fondata nel 1919

d'Arapri

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Brut



The signature cuvée of the House, Brut embodies d'Araprì's heritage of vision, craftsmanship and consistency.

Enhanced by the addition of the liqueur d'expédition, it is crafted from a harmonious blend of grape varieties that gives the wine its distinctive balance, elegance and unmistakable character.

Versatile and effortlessly refined, it combines freshness with exceptional drinkability, making it the ideal sparkling wine for any occasion and appealing to both discerning enthusiasts and newcomers alike.

GRAPE VARIETIES	Bombino bianco and Pinot Noir.
AREA	Contrada Cotinone and Contrada San Matteo
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100–120 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	Early August for Pinot Nero and early September for Bombino Bianco, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 24 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	5 g/l
TASTING NOTES	Deep straw yellow with a fine, persistent mousse. The bouquet opens with elegant autolytic notes, enriched by aromas of dried wildflowers and ripe orchard fruit. A carefully balanced dosage preserves freshness and aromatic vibrancy, leading to a delicately dry, harmonious palate with remarkable finesse and elegance.
FOOD PAIRINGS	Perfect as an aperitif, it is equally suited to celebrations, formal receptions and elegant dining. Its balance and versatility also make it an excellent companion for moments of relaxed enjoyment.

AWARDS AND RECOGNITIONS

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Pas Dosé



A true expression of d'Araprì's commitment to research and innovation, Pas Dosé showcases the remarkable potential of the Capitanata terroir.

The driest wine in the collection, it is crafted without the addition of liqueur d'expédition, allowing the base wine to reveal its purest character and authentic personality.

Designed for those who appreciate sparkling wine throughout the entire meal, Pas Dosé is the perfect choice for lovers of uncompromising Traditional Method sparkling wines.

GRAPE VARIETIES	Bombino bianco and Pinot Noir.
AREA	Contrada Cotinone and Contrada San Matteo.
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100–120 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	Early August for Pinot Nero and early September for Bombino Bianco, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 24 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	0 g/l
TASTING NOTES	Brilliant deep straw yellow with delicate golden reflections and an exceptionally fine, persistent mousse. The bouquet is rich and expressive, revealing elegant notes of toasted brioche, fresh bread crust and delicate floral aromas. Bone dry yet beautifully balanced, the palate is vibrant, refined and remarkably creamy, with outstanding freshness and a long, elegant finish.
FOOD PAIRINGS	An outstanding gastronomic sparkling wine, ideal throughout the entire meal. It pairs beautifully with appetizers, seafood, shellfish, white meats such as rabbit, veal and turkey, as well as soft and lightly aged cheeses.

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Brut Rosè



An authentic expression of Puglia, Brut Rosé is a wine that embodies the spirit of the region and holds a distinctive place within the d'Araprì collection.

This elegant cuvée brings together Montepulciano, a native grape variety deeply rooted in the Capitanata region, and Pinot Noir, an internationally renowned variety, creating a harmonious dialogue between local heritage and global winemaking tradition.

GRAPE VARIETIES	Montepulciano and Pinot Noir.
AREA	Contrada Cotinone and Contrada San Ricciardo.
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100–120 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	Mid-August for Pinot Nero and early September for Montepulciano, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 24 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	6 g/l
TASTING NOTES	Delicate salmon pink with subtle coppery hues and a fine, persistent mousse. The bouquet is expressive and refined, revealing elegant floral aromas intertwined with delicate toasted notes. On the palate, it is dry yet beautifully rounded, with vibrant freshness, a gentle savoury character and a long, graceful finish.
FOOD PAIRINGS	Elegant and distinctive as an aperitif, it is equally enjoyable at the end of a meal alongside fine pastries and desserts. The softest and most approachable sparkling wine in the d'Araprì collection, it is the perfect companion for any occasion, celebrating conviviality, love and joyful moments.
OTHER FORMATS	Available in 150cl Magnum format

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GIO Festival Brut

GIO FESTIVAL
GIORDANO INTERNATIONAL OPERA FESTIVAL



Every glass resonates with the harmony of a great Maestro. Created to celebrate the legacy of Umberto Giordano, this special cuvée offers a fine, elegant mousse reminiscent of an orchestral masterpiece, while its generous bouquet unfolds with the grace and emotion of an operatic aria.

A sparkling tribute to history, music and excellence.

GRAPE VARIETIES	Montepulciano and Pinot nero.
AREA	Contrada Cotinone and Contrada San Ricciardo.
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100-120 quintals per hectare, roughly 5-6 kg per vine.
VINTAGE	2022
AGING ON LEES	A minimum of 36 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	5 g/l

GIO FESTIVAL
Giordano International Opera Festival

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Brut RN



Crafted exclusively from Bombino Bianco, the native white grape variety of the Capitanata region, Brut RN embodies d'Araprì's pioneering vision of elevating this historic grape through the Traditional Method.

As the winery's very first sparkling wine, Brut RN paved the way for the recognition of indigenous grape varieties as authentic expressions of their terroir, long before this approach became widely embraced.

Its first fermentation takes place in oak tonneaux, combining the heritage of traditional winemaking with the precision and expertise of modern oenology.

GRAPE VARIETIES	Bombino Bianco
AREA	Contrada San Matteo
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100–120 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	Early September. **First fermentation in wood** in 300L tonneaux, on the lees until January.
AGING ON LEES	A minimum of 36 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	5 g/l
VINTAGE	2021
TASTING NOTES	Brilliant pale gold with a lively, persistent mousse. The bouquet reveals elegant notes of buttery pastry, ripe pineapple and banana, enriched by delicate hints of vanilla. On the palate, it is full-bodied, complex and beautifully structured, offering a refined expression of the d'Araprì style while highlighting the unique character of the vintage.
FOOD PAIRINGS	An excellent match for grilled fish, white meats and aged stretched-curd cheeses. It also pairs beautifully with the rich flavours of traditional Capitanata cuisine, particularly the local Sanseverese Fish Soup, where its freshness and structure are perfectly expressed.

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Brut Gran Cuvée XXI Secolo



The House's most expressive and prestigious cuvée, Gran Cuvée XXI Secolo represents the pinnacle of d'Araprì's winemaking philosophy.

Produced only in exceptional vintages, it is a sparkling wine crafted for true connoisseurs. Extended lees ageing gives rise to remarkable complexity, depth and elegance, making each bottle a celebration of time, patience and craftsmanship.

GRAPE VARIETIES	Bombino Bianco, Montepulciano and Pinot Noir.
AREA	Cotinone, San Matteo and San Ricciardo
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	100–120 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	Mid-August for Pinot Nero, early September for Bombino Bianco and Montepulciano, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 60 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	4 g/l
VINTAGE	2018
TASTING NOTES	Bright gold with green highlights and fine bubbles. A nose of great elegance, with citrus notes, apricot, and aromas of tobacco and honey. A broad, creamy palate of great vivacity, with acidity that beautifully supports the structure.
FOOD PAIRINGS	Ideal with lobster, crab, salmon and caviar, truffle dishes and long-aged cheeses. It also highlights its distinctive character alongside simple, delicious Mediterranean specialties, such as bread and tomato.

Tre Millesimi

Tre Millesimi was created to celebrate three extraordinary vintages, aged with mastery and patience in our historic cellars.
Here, at a constant temperature, each wine has been able to complete its own journey toward its expressive peak, achieving that rare "Fullness in the Three Senses": Sight, Taste and Smell.

VINTAGE	2008 · 2012 · 2014

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Sansevieria Brut Rosé



Sansevieria represents the culmination of over forty years of d'Araprì's exclusive dedication to crafting Traditional Method sparkling wines. It is the result of a unique vision, refined through decades of passion, experience and unwavering commitment to excellence.

The name pays tribute to Raimondo di Sangro, VII Prince of San Severo, an enlightened patron of science and the arts, who honoured one of his botanical studies with the name Sansevieria, further enhancing the prestige of the city of San Severo and the Capitanata region, already renowned for the quality of its wines.

GRAPE VARIETIES	Uva di Troia
AREA	Contrada Capone
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese – 2,000 vines per hectare.
YIELD PER HECTARE	90–100 quintals per hectare, roughly 5–6 kg per vine.
HARVEST	First half of September, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 48 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	7 g/l
VINTAGE	2022
TASTING NOTES	Pale onion-skin pink with delicate copper highlights and an exceptionally fine, persistent mousse. The bouquet opens with vibrant aromas of red berries and citrus fruit. On the palate, it is precise, elegant and beautifully balanced, revealing remarkable freshness, subtle raspberry notes and a long, refined finish.
FOOD PAIRINGS	An excellent choice throughout the meal, pairing beautifully with medium-bodied dishes. It is equally impressive alongside shellfish starters and red meat preparations, where its freshness and structure create a refined balance.

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La Dama Forestiera



Elisa Croghan played a pivotal role in the agricultural development of the Capitanata region by carrying out the wishes of Prince Raimondo di Sangro. Her contribution earned her a place in local history under the name La Dama Forestiera ("The Lady from Afar").

In tribute to her legacy, d'Araprì has created this exclusive Cuvée Nature, produced solely in Magnum format. Crafted from black-skinned grapes gently pressed and vinified as a white wine using only the free-run juice, it is matured for a minimum of five years in our historic eighteenth-century underground cellars.

GRAPE VARIETIES	Montepulciano and Pinot noir.
AREA	Contrada Cotinone and Contrada San Ricciardo.
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese - 2,000 vines per hectare.
YIELD PER HECTARE	100-120 quintals per hectare, roughly 5-6 kg per vine.
HARVEST	Mid-August for Pinot Nero and early September for Montepulciano, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 60 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	0 g/l
VINTAGE	2020
TASTING NOTES	Brilliant lemon yellow with an exceptionally fine, persistent mousse. The nose is complex and elegant, revealing mature aromas with delicate spicy nuances. Rich, full-bodied and beautifully structured on the palate, it offers remarkable depth, precision and an exceptionally long finish.
FOOD PAIRINGS	Its richness and elegance make it an exceptional companion to boldly flavoured ethnic cuisine and aromatic spices, while equally enhancing the simplicity and authenticity of Mediterranean dishes by highlighting the purity of every ingredient.

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Jeroboam



Among d'Araprì's large-format bottles, the Jeroboam holds a special place. Alongside the Magnum, it undergoes its secondary fermentation in the very bottle in which it will be aged, sealed with a crown cap and bidule. This traditional process ensures a slower, more gradual maturation, enhancing the wine's complexity, finesse and aromatic expression.

GRAPE VARIETIES	Bombino Bianco, Montepulciano and Pinot Noir
AREA	Cotinone, San Matteo and San Ricciardo
SOIL	Clay-limestone, gently sloping.
EXPOSURE AND ALTITUDE	Sud, Sud - Ovest, 80 - 100 mt. slm.
PLANTING DENSITY	Pergola pugliese - 2,000 vines per hectare.
YIELD PER HECTARE	100-120 quintals per hectare, roughly 5-6 kg per vine.
HARVEST	Mid-August for Pinot Nero, early September for Bombino Bianco and Montepulciano, with manual harvesting and grape selection.
AGING ON LEES	A minimum of 60 months at an average temperature of 13°C, in the underground cellars of our historic winery.
DOSAGE	4 g/l
TASTING NOTES	Brilliant golden yellow with delicate green reflections and an exceptionally fine, persistent mousse. The bouquet is elegant and complex, revealing aromas of citrus fruit, ripe apricot, tobacco and acacia honey. Rich and creamy on the palate, it is supported by vibrant acidity that brings remarkable balance, structure and length.
FOOD PAIRINGS	An exceptional match for lobster, crab, salmon and caviar, as well as truffle-based dishes and long-aged cheeses. It also complements Mediterranean cuisine beautifully, enhancing even the simplest dishes, such as fresh bread with tomato, with remarkable elegance.

Other large formats available on request

MATHUSALEM	6lt with wooden case
SALMANAZAR	9 lt with wooden case

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