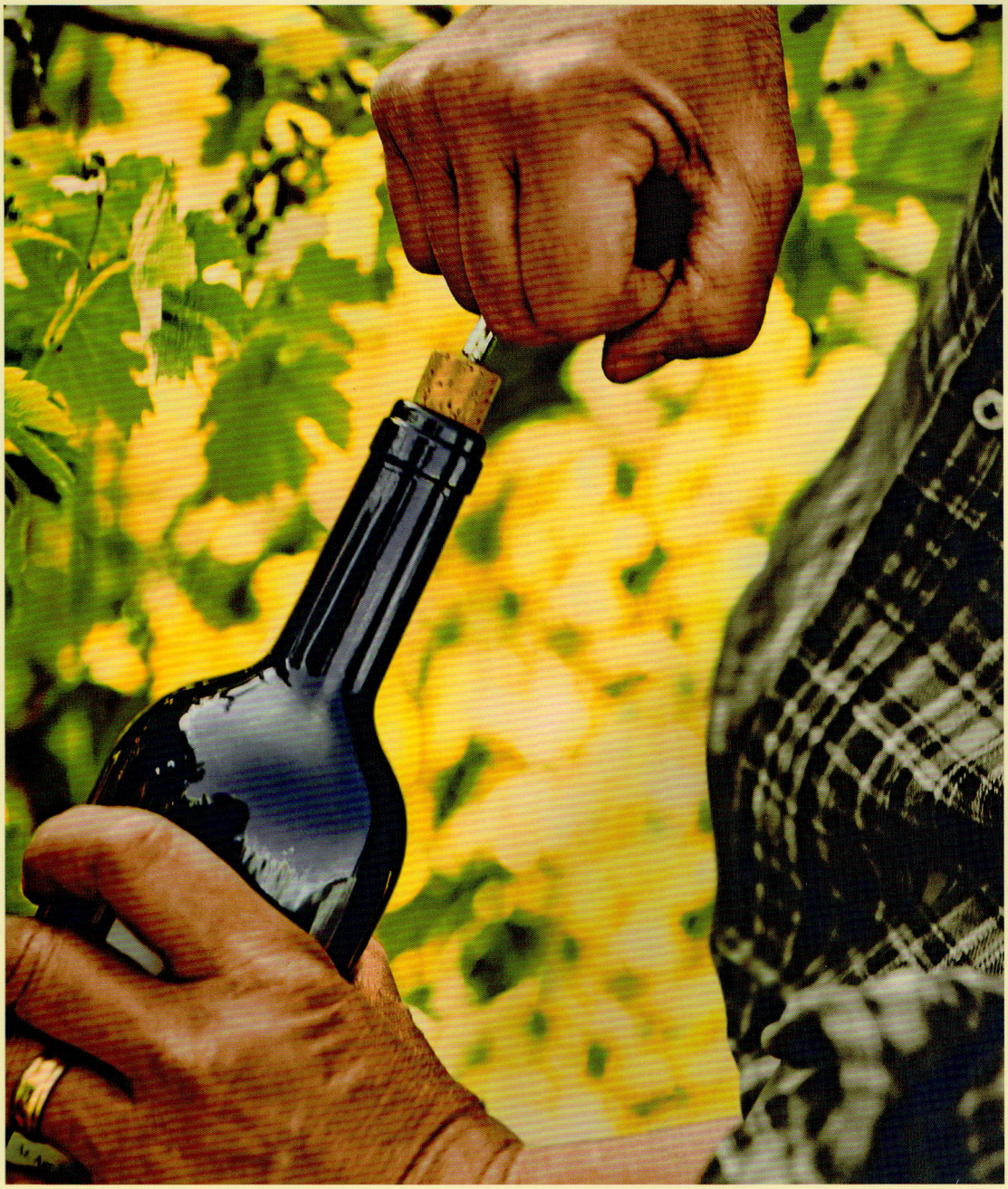
PLACES OF ORIGIN

WINES OF SOUTHERN ITALY

CAMPANIA, CALABRIA, BASILICATA AND PUGLIA



MARIA CHRISTINA LIOTTA

place of origin *noun phrase*

1. an officially recognized and protected geographic placename under which a producer is authorized to make and market wine or other agricultural products that express the identity of that location
2. also referred to as *Appellation, Denomination of Origin*, or *Geographical Indication*, places of origin for Italian wines are identified with the abbreviations *DOP, DOC, DOCG, IGP*, or *IGT*.

To appreciate a wine is to appreciate its place of origin. Each appellation's special combination of sun, elevation, soil, history, and other local elements shapes the personality of the grapes and gives identity to its wines.

This book invites you to explore all of southern Italy's exciting places of origin and the winemakers that carry on the local traditions. You will be delighted with what you discover.

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ABOUT THE AUTHOR

Maria Liotta has spent over 20 years exploring southern Italy's winegrowing areas. She has walked the vineyards, tasted the wines, and met with winemakers in every one of the 65 DOP appellations in Campania, Calabria, Basilicata, and Puglia. Her passion for these very special regions of Italy inspired this book. Maria is an Italian Wine Scholar with highest honors from the Wine Scholar Guild and a Certified Specialist of Wine from the Society of Wine Educators. She holds advanced level certification from the Wine and Spirit Educational Trust in London, and she is a four-time recipient of the Wine Spectator Award of Excellence for her work as a wine director.

A resident New Yorker, Maria had a successful career as a Wall Street equity analyst and fund manager before embarking on the world of wines. She holds a B.S. in Biology and Psychology with high honors from the University of Pittsburgh and an M.B.A. from the Joseph M. Katz Graduate School of Business at the University of Pittsburgh and a B.S. in Optical Science and Doctor of Optometry degree with clinical honors from the Pennsylvania College of Optometry in Philadelphia, PA.

AUTHOR PHOTO: CARTER BULLARD

PUGLIA



"Il vino non è solo un prodotto da bere, ma anche un mezzo attraverso il quale fai conoscere la terra."

(Wine is not only something to drink, but also a means to discover the land.)

— DOMENICO RUSSO, CANTINE DOMENICO RUSSO, GINOSA, PUGLIA





Bombino Bianco (bom-BEE-noh). This white grape is most prevalent in northern and central Puglia, home to about 70% of all plantings. The remainder is scattered throughout other areas of Italy, including Basilicata, Campania, Emilia Romagna, Umbria, Abruzzo, Molise, and Lazio (where it also goes by the name Ottonese). In Lazio, it is used in the popular Frascati wines made just outside of Rome. In Puglia, these vines cover about 860 hectares. Bombino Bianco is primarily used as a blending grape in both white and red wines. This grape also makes for superb sparkling wines thanks to its high natural acidity, low alcohol, and restrained fruit flavors. In northern Puglia, the grape is well known for its use in long-lived spumante, thanks to the pioneering work of Cantina d'Araprì. This winery was the first to make a 100% Bombino Bianco spumante *metodo classico*. Excellent *fermo* (still) monovarietals also capture the virtues of this grape. La Marchesa's Il Quadrello and Rivera winery's Marese are two fine examples of Bombino Bianco. Though the still versions are usually consumed within five years, the brisk acidity of the grape enables a fifteen-year window of longevity for the best made wines.

Bombino Bianco is considered native to Puglia. Recent studies show that this auspicious grape (along with Uva di Rosa Antica) is a parent of three other important varieties of Puglia, namely Nero di Troia, Bombino Nero, and Impigno. Some experts maintain that Bombino Bianco was vinified in Puglia as early as the fifteenth century; however, Girolamo D'Amico of Cantina d'Araprì tells me that its origin in Puglia was much earlier. He contends it was introduced by the Knights Templar, which could date its arrival to as early as the twelfth century. Bombino Bianco is named in several of Puglia's DOCs—San Severo, Castel del Monte, Gravina, Locorotondo, Martina, and Leverano. It is also a principal grape in the Cacc'e Mmitte di Lucera DOC, where it is used to make a still, red wine.




Isole Tremiti
MOLISE
Punta Pietre Nere
Fortore
San Severo DOC
San Severo
Tavoliere delle Puglie
Promontorio del Gargano
Testa del Gargano
Foggia
Lucera
Cacc'e mmitte di Lucera DOC
Trani
Foggia
Golfo di Manfredonia
Orta Nova DOC
Cervaro
Rosso di Cerignola DOC
Cerignola
Barletta DOC
Barletta
Trani
Andria
Mare Adriatico
CAMPANIA
Ofanto
Barletta–Andria–Trani
Castel del Monte DOC
Appennino Lucano
Parco Nazionale Alta Murgia
Altopiano delle Murge
Bari
Gravina DOC
Gravina
Altamura
Gioia del Colle DOC
PUGLIA
BASILICATA
Colline Joniche Tarantine DOC
Taranto
Locorotondo DOC
Martina DOC
Ostuni DOC
Brindisi
Punta Penne
Brindisi
Taranto
Lizzano DOC
Brindisi DOC
Sava
Manduria
Primitivo di Manduria DOC/ Primitivo di Manduria Dolce Naturale DOCG
Leverano DOC
Lecce
Nardò DOC
Penisola Salentina
Alezio DOC
Golfo di Taranto
Matino DOC
Punta Alice
Capo di Santa Maria di Leuca
Mare Ionio
20 km
20 miles
ITALY
Aleatico di Puglia DOC
(Covers entire region)
Terra d'Otranto DOC/Negroamaro di Terra d'Otranto DOC
(Provinces of Brindisi, Lecce, Taranto)
Tavoliere delle Puglie or Tavoliere DOC
(Within Foggia province with small overlap of Barletta-Andria-Trani province)
Moscato di Trani DOC (Within provinces of Barletta-Andria-Trani and Bari, small overlap with Foggia province)
Castel del Monte Bombino Nero DOCG/ Castel del Monte Rosso Riserva DOCG/ Castel del Monte Nero di Troia Riserva DOCG
(Castel del Monte DOCG areas overlap 100%)
DOC appellations
Region boundary
Province boundary
Appian Way



The Capitanata, the territory now known as the province of Foggia, map c. 1647

The Foggia province has about 28,000 hectares dedicated to the vine, and it accounts for about one-third of Puglia's total wine production. Seven DOC appellations are found here: the San Severo DOC, Cacc'e Mmitte di Lucera DOC, Rosso di Cerignola DOC, Orta Nova DOC, and the Tavoliere (delle Puglie) DOC. In addition, it houses part of the regional DOC of Aleatico di Puglia as well as a small portion of the Moscato di Trani DOC. (Most of the Moscato di Trani district lies in central Puglia, and it is discussed in that section). The DOC production of northern Puglia primarily consists of red wine and red grapes. The signature varieties of northern Puglia are Nero di Troia, Montepulciano, and Bombino Bianco. The only DOC that permits white wines is the San Severo DOC. Orta Nova DOC and the Tavoliere DOC also permit rosati. Interestingly, the Cacc'e Mmitte di Lucera DOC, a red-wine-only appellation, requires the use of white grapes in its production. Despite the large size of the province, active DOC volume is quite small. The Foggia province produces less DOC and IGP wine than any other province in Puglia. The majority of its production is wine without origin.

SAN SEVERO DOC

- *Northernmost DOC in Puglia*
- *Principal red grapes: Montepulciano, Merlot, Nero di Troia, and Sangiovese*
- *Principal white grape: Bombino Bianco*
- *Puglia's first DOC (1968)*
- *Permits white, rosato, red, red riserva, sparkling, novello blends and monovarietals*
- *Well known for metodo classico spumante*



The vast Tavoliere delle Puglie of the Foggia province, the second largest plain in Italy

The San Severo (say-VAY-roh) appellation, established in 1968, was Puglia's first DOC. Set on the high Tavoliere Plain (Alto Tavoliere), it is the northernmost appellation in the region. The wine-growing area comprises the historic San Severo wine district that was recognized in 1932. It consists of the communes of San Severo, Torremaggiore, San Paolo di Civitate (originally Teanum Apulum), and parts of Apricena, Lucera, Poggio Imperiale, and Lesina. The wine district is tucked between the Gargano Mountains to the northeast and the Daunia Mountains to the south. The Fortore River runs along its western boundary. To the south it borders the Cacc'e Mmitte di Lucera DOC.

The San Severo DOC is named for the eponymous town founded in the eleventh century in honor of Saint Severinus. In the High and Late Middle Ages, the area benefitted from its proximity to the holy site of Saint Michael the Archangel on Mount Gargano. Along with Rome and the Holy Land itself, the Sanctuary of Saint Michael was one of the most coveted pilgrimage destinations in the world. It attracted the Normans to Puglia at the turn of the eleventh century. The town of San Severo developed as an active trade center owing to its position along the Via Francigena, the famous pilgrimage route that led from France to Rome to the ports of Puglia, where pilgrims then boarded ships to the Holy Land. The Knights Templar established a strong presence here to secure the safety of the pilgrims along their route and eventually gained control of the town, which was entrusted to them by King Frederick II in 1230. It is believed that San Severo's signature grape, Bombino Bianco, was brought to the area by the Templars. Beneath the historic center of San Severo is a vast network of subterranean caves and tunnels carved out during the Middle Ages, presumably to provide strategic passage to the knights. These limestone labyrinths now provide perfect conditions for aging wines, a built-in perk utilized by today's local wine producers.

Based on recent data, the San Severo DOC is the largest DOC in the Foggia province, with about 180 hectares under vine and production of about



Young vineyard in San Severo, Cantina d'Araprì estate, with proprietors Louis Rapini (*l*), Girolamo D'Amico, and Ulrico Priore

760,000 bottles. Vineyard elevations range between 60 and 250 meters, and the exposition is generally flat. The appellation features a wide variety of grapes. The principal white grape of the area is Bombino Bianco. Other white varieties include Falanghina, Malvasia Bianca di Candia, and Trebbiano Bianco. The principal red grapes are Montepulciano, Merlot, Nero di Troia, and Sangiovese.

In all, the appellation permits some twenty different wine styles that include white, red, and rosato blends and varietals, a red novello, a red riserva, and spumante. Red and rosato varietal wines can be made from Nero di Troia, Sangiovese, or Merlot (min. 85% of named grape). Riserva wines must be made from Nero di Troia and age for a minimum of 18 months. Whites include a blend based on Bombino Bianco and Trebbiano Bianco, sparkling wines based on Bombino Bianco, and varietal wines made from Bombino Bianco, Malvasia Bianco di Candia, Falanghina, or Trebbiano (min. 85% of named grape). Notably, the San Severo DOC is the only appellation in the Foggia province to permit white wines.

Though production of still wine is popular in the San Severo appellation, the wines that put it on the international map are its distinctive sparklers. The spumante movement was pioneered by the founders of the d'Araprì winery in the late 1970s. Three friends—Girolamo D'Amico, Louis Rapini, and Ulrico Priore—were the first to produce traditional method sparkling wine from local grapes, specifically Bombino Bianco. With its high level of acidity, this variety proved ideal for sparkling wine production. D'Araprì built on its success with spumante made from other local and traditional grapes. Sparkling wines of the appellation include spumante and frizzante white blends (Bombino Bianco and Trebbiano), a Bombino Bianco spumante and frizzante, and a frizzante rosato. Spumante must undergo natural refermentation in bottle (*metodo classico*) to carry the DOC label.

Another important producer of the San Severo DOC is Cantine Teanum. Known for its high-

quality wines, Cantine Teanum is one of few wineries that makes a San Severo DOC Riserva (the Tiati Gold Vintage). Also making DOC wines is L'Antica Cantina, a historic cooperative that produces a selection of red, white, and rosato styles. To celebrate the year it was founded, L'Antica Cantina introduced a line called 1933 that includes a red and a rosato vinified from 100% Montepulciano grapes.

Zona di produzione
del Vino « San Severo ».



Winemakers and Tasting Notes

This section includes a discussion of winemakers and wines that represent all active DOPs of Puglia, as well as several of its IGPs. In all, wines from 31 different DOPs are represented. Examples from the Matino DOC are absent as it has been dormant since 2013, and I was unable to source old vintages. Wineries are organized according to the four geographic segments I outlined earlier in the chapter: the Foggia province (Daunia), Central Puglia (the Murgia Plateau), The Valle d'Itria, and the Salento Peninsula. Vertical tastings for some wines can be found in the sections on Cantina La Marchesa, Coppi, Tenuta Bocca di Lupo, and Cantine Cosimo Taurino. Please note that all production numbers represent a point in time, and they are subject to change based upon vintage conditions, winemaker decisions, and other factors.

THE PROVINCE OF FOGGIA

CANTINA D'ARAPRÌ

Via Michele Zannotti, 30, 71016
San Severo (Foggia)

Founded: 1979
Area under vine: 16 ha
Annual production: 200,000 bottles
Appellations: San Severo DOC, Daunia IGP

Cantina d'Araprì is hidden in plain sight along a busy street in historic San Severo. One might walk right by, if not attentive to the name elegantly scripted on the window. Inside the foyer, spumante bottles are displayed like treasured family photos. More discreetly showcased are the numerous awards earned by the d'Araprì winery through the years. Near the entrance, a narrow stone stairway descends into a series of caves and tunnels carved beneath the town during the 1600s. It is here that d'Araprì makes and houses its famous spumante. Bottles line the dimly lit, underground passageways and fill traditional pupitres. In another section, an automated gyropalette riddles cages of bottles, filling the air with a periodic gentle clamor. Reminiscent of caves in Champagne, the cellars of d'Araprì provide ideal conditions to make and age sparkling wine in the traditional method, a technique developed by the Benedictine monks and immortalized in France's Champagne region. In Italy, this practice in which wines undergo second fermentation in bottle is called *metodo classico*. D'Araprì has been working in these caves since 1979 when the winery was founded. The immense space now reflects an ambitious excavation completed in 2019 that exposed additional subterranean tunnels and cathedral-like rooms with impressive arched ceilings two and a half stories high.

The tale of Cantina d'Araprì is an inspiring story of friends who went from making great music together to making great wine together. When not working their day jobs, these three longstanding *amici* played in a jazz group: Girolamo D'Amico on trumpet, Louis Rapini on piano, and Ulrico Priore on bass. As fate would have it, they were also aficionados of fine wine and the native grapes of their homeland. These three friends embarked on a quest to make high-quality traditional method sparkling wines using native Puglian varieties, something that had never been done. To make the base wine, they decided upon the local Bombino Bianco



Girolamo D'Amico (*l*), Louis Rapini, Ulrico Priore (*r*), founders Cantina d'Araprì

grape, owing to its high natural acidity and neutral aromatic profile, two prized characteristics for sparkling wines. The resulting sparkling wine was an overwhelming success that led to the birth of Cantina d'Araprì. (The clever portmanteau d'Araprì uses the first parts of each of their last names: d'Amico, Rapini, and Priore.) Today, Girolamo, Louis, and Ulrico produce a large portfolio of wines entirely devoted to the *metodo classico* tradition. In addition to the Bombino Bianco grape, d'Araprì makes wines from Pinot Nero, Montepulciano, and Nero di Troia. All grapes are cultivated in proprietary vineyards within the commune of San Severo. Vineyards are situated on subtly sloping fields at elevations approaching 100 meters with soils of calcareous clays. Most vines are trained high on Puglian pergolas, and grapes are hand-harvested, starting in late August with Pinot Nero. Great care goes into the harvest and handling of the grapes to be sure the berries are kept intact. The fermentation and vinification processes are tailored to each label in the portfolio, but in all cases, only the first press wine—the juice of the finest quality—is used.

My very first of what will be many unforgettable tastings and dinners at d'Araprì takes place in the elegant salon upstairs, fully equipped with an impressive chef's kitchen. (All the folks at d'Araprì happen to be astonishing cooks.) The setting is a perfect balance between Old World refinement and homey comfort. Girolamo mentions something about lunch and steps away for a few minutes, only to return with two bags in hand, packed with fresh fruits, local cheeses, salami, and gorgeous bread. He pulls out a bottle of his own homemade olive oil and some of his home-grown tomatoes and whips up an amazing banquet. A cozy table draped with a bright white tablecloth is set with several stemmed goblets. Three spumante bottles grace the center of the table. Joining us is Girolamo's lovely wife, Maria Antonietta, a respected chemistry instructor, and their daughter, Anna, who is now sales manager for d'Araprì. We chat about the beauty and benefits of sparkling wines. Girolamo tells me that he drinks spumante almost exclusively. He says sparkling wine makes the perfect pairing for all food because it enhances the cuisine, but never overpowers it.

Wines

D'Araprì Metodo Classico Rosé. This spumante is produced from a blend of Montepulciano and Pinot Nero grapes. The Pinot Nero is handpicked at the end of August, the Montepulciano at the end of September. Wine is vinified using the traditional *metodo classico* and remains on the lees for a minimum of twenty-four months. It is then disgorged by hand and aged for another two months before release. In the glass, this rosé is an inviting smoky coral in color with a creamy mousse and fine bubbles with pink blush highlights. The nose is fragrant and delicate, with notes of ripe red fruit, toasting bread, and wildflowers. On the palate, the wine is dry, full, and fresh. Flavors of strawberry and red cherry are bright and decisive. Hints of violet and tea rose fill out the long finish as tiny bubbles linger on the tongue. *(Tasted 2018)*

D'Araprì "Sansevieria Rosé Millesimato" Daunia IGP 2015. A special wine created to celebrate d'Araprì's fortieth anniversary, Sansevieria is the first *metodo classico* sparkling wine ever made with 100% Nero di Troia grapes. The grapes were hand-harvested in late September 2015 and *tirage* was completed in 2016. The wine was aged 30 months on the lees and disgorged by hand in 2019, the year of the winery's fortieth anniversary. The *dosage* contained 5 grams per liter of sugar. Production was limited for this special edition wine and totaled only 150 magnums and 4,000 standard bottles. We are tasting magnum number 137. Abv is 13%. I assumed the name Sansevieria derived from the town of San Severo but learned there was much more to the story. D'Araprì chose the moniker as a nod to the Prince of San Severo, Raimondo di Sangro, a scientist, alchemist, and inventor who was known as Sansevieria. He was born in 1710 in northern Puglia about 10 kilometers from the current location of the d'Araprì winery. Prince Raimondo is also known for his work with a popular flowering houseplant named Sansevieria in his honor. In the glass, Sansevieria wine displays a delicate pink hue beneath its creamy white mousse. Bubbles are fine and persistent. The botanical inspiration rings true in this splendidly aromatic spumante. The nose expresses a delicate bouquet of fresh berries and rose petals. The palate has a classic Nero di Troia core of raspberry, blackberry, and dark floral notes, which are surrounded by lightly toasted croissant. Sansevieria is sultry and crisp, with zesty acidity and enduring finish. It is a monumental wine that makes a fitting anniversary tribute to the house of d'Araprì. *(Tasted 2019)*
N.B. Though created as a celebratory production, this wine has since become a part of the d'Araprì portfolio.

D'Araprì "Pas Dosé" Metodo Classico San Severo. Pas Dosé is d'Araprì's zero *dosage* (*brut nature*) sparkling wine made with 70% Bombino Bianco and 30% Pinot Nero. Grapes are harvested by hand beginning in late August with the Pinot Nero. Vinification uses the traditional *metodo classico*, and wines are aged on the lees 30 months. Disgorgement is done manually without the addition of *dosage*, then the wine ages an additional two months before release. Classic straw-colored in appearance, this spumante is charged with streams of minute bubbles rising to form an elegant, creamy mousse. In the mouth, the wine is balanced and refined with tart, mouthwatering notes of citrus, dried white fruits, raw hazelnuts, and classic biscuit. Candid and persistent aromas define the clean finish. *(Tasted 2019)*

D'Araprì Metodo Classico Brut Daunia IGP. This wine is d'Araprì's classic sparkling—it was the winery's maiden label, and now it is its largest volume production. It is comprised of a blend of 60% Bombino Bianco and 40% Pinot Nero. Grapes are hand-harvested beginning in late August with Pinot Nero and finishing with the Bombino Bianco in mid-September. The wine is aged 24 months on the lees, followed by another two months after disgorgement. In the glass it has a classic appearance of brilliant light straw with golden highlights and streams of tiny bubbles. The bouquet is toasty and fruity, and the palate bursts with fresh pear, apple,



D'ARAPRÌ: THE MAKING OF A *METODO CLASSICO*

On my first visit to D'Araprì winery, Girolamo D'Amico is my charming host. He has a palpable enthusiasm for his work that is more reminiscent of a budding entrepreneur-to-be than a well-established veteran. Girolamo, a chemist by training, stresses the importance of the precision required to make these spumanti, beginning in the vineyard and all the way to the bottle. At harvest time, grapes are carefully picked by hand and placed in small bins so the skins remain intact and no juice leaks. Berries are gently pressed, and only the highest quality, first-press wine is used. After the base wine is made, it is bottled and topped off with a delicately sweetened wine blended with yeast, known as the *liqueur de tirage*. The heavy bottles are then closed, not with corks, but with crown caps, and then stored in the cool, underground cellars to allow time for the yeasts to go to work. The yeasts feed on the sugar and, in the process, create the carbon dioxide that will give the wine its special sparkle. When the sugar runs out, the yeasts cease to be and eventually deposit in the bottle, forming the "lees." The lees sit in the bottle during a long aging process that takes place underground at a consistent cool temperature. During the aging phase, the lees break down into proteins and the other chemicals that confer the characteristic toasty, biscuity flavors known and loved the world over. (The process whereby the yeasts break down and rupture is called yeast autolysis.) Total aging time varies but, in general, the longer the time on lees, the more complex the wine. At d'Araprì, the minimum aging period is twenty-four months. Special edition wines age for longer periods, and the prestigious d'Araprì



Gran Cuvée XXI Secolo is on the lees for a minimum of sixty months.

The sediment created by yeasts eventually needs to be collected and removed. To facilitate this delicate process, the bottles are placed in specialized frames that allow methodical, systematic movement of the sediment plug into the neck of the bottle. This practice, known as *remuage* or riddling, takes place during the aging process. Riddling can be done manually, or it can be automated. The manual process requires the use of a *pupitre,* essentially a pair of wooden boards hinged together like an A-frame. The boards have angled holes drilled into the wood to hold the bottles in place. Once in place, bottles are slowly and systematically turned and tilted upward. The process is exacting—each day bottles are rotated a mere quarter, eighth, or sixteenth of a turn while the angle of the bottles is gradually increased until the bottles are completely upside down, a process that takes two to three months. This slow process of turning and tilting and turning and tilting slowly combines the lighter particles with the heavier sediment so that all unwanted particulate matter becomes aggregated in a single large plug that can eventually be eliminated. The manual process is tedious, time consuming, and costly. As with many such processes, the manual practice has almost entirely been replaced by the use of automated machines called gyropalettes that complete the same process for hundreds of bottles at a time in less than a week, compared to two to three months using manual *remuage*. At d'Araprì, the manual process is still used for their finest wines.

After the *remuage* comes the elimination of the sediment plugs. Bottles are carefully collected in their upside-down orientations and their necks are frozen in the creatively dubbed "neck freezing machine," which traps all the sediment in plugs of ice in the necks of the bottles. At this point, the carbon dioxide produced by our yeast friends is also trapped in the bottle at an accumulated pressure of 5–6 atmospheres. The tricky part is to remove the plug and not the CO_2, a process called disgorgement (*sboccatura*, in Italian). Disgorgement can be done by hand or mechanically. Girolamo demonstrates by hand as he artfully pops a crown cap, and the pressure inside the bottle blows the frozen plug right out, releasing precious little CO2. The bottle is then quickly topped off with *liqueur d'expedition* and corked. The *liqueur d'expedition,* also known as the *dosage*, is a mixture of wine and a sweetener. The amount of sugar used by the winemaker will vary according to the desired level of sweetness of the final product. The sugar can also balance the high acidity and assist in flavor development. D'Araprì produces wines in the drier range of categories of extra brut (1 to 6 grams per liter residual sugar) and brut (up to 12 grams per liter residual sugar). The winery also makes a spumante called Pas Dosé with zero *dosage*, the driest version of all. After disgorgement, a corking machine inserts oversized corks that can withstand the internal pressure created by the carbon dioxide. An elegant metal cap and wire cage (muselet) secured over each cap completes the closure. The cork eventually forms its characteristic mushroom shape inside the muselet under force of the pressure inside the bottle. Bottles then age in the underground cellar until it is time for their release, a minimum of two years for some and much longer for others. I ask Girolamo why he and his friends focused on traditional method sparkling, and he smiles and says simply, "*Perché è difficile*." Because it is difficult.

and hints of tangerine zest and lightly toasted croutons. Small, crisp bubbles tickle the tongue and persist through the lengthy finish. *(Tasted 2018)*

D'Araprì "Gran Cuvée XXI Secolo" Daunia IGP 2009. The Gran Cuvée is a vintage spumante made only in the best years. This Gran Cuvée from 2009 is a blend of d'Araprì's best Bombino Bianco (60%), Pinot Nero (20%), and Montepulciano (20%), all picked by hand. *Remuage* is performed by hand in traditional pupitres over five years while the wine rests on the lees, and disgorgement is carried out by hand. The *dosage* was 4 grams per liter (*extra brut*). After disgorgement, the wine undergoes an additional two months of aging. In the glass, the color is bright linen with golden reflections. The tiny bubbles form a delicate, creamy mousse. The bouquet is reminiscent of freshly baked, thick-crusted bread. The palate has great finesse with flavors of savory orange and apricot scone, lightly toasted, and the slightest hint of melted butter. Gran Cuvée is dry and mouth filling, with a persistence that lives long on the palate. *(Tasted 2018)*

D'Araprì "La Dama Forestiera" Daunia IGP 2013. La Dama is the top label at d'Araprì. It is a Blanc de Noir (white sparkling wine made entirely from red grapes) produced only in the best years and only in magnums, which the winemakers agree is the finest format for sparkling wines. La Dama is made from Montepulciano and Pinot Nero grapes, hand-sorted and hand-selected for the finest quality. The wine is aged on the lees for over five years with daily *remuage* by hand. Disgorgement is also manual, and zero *dosage* is used. In the glass, tiny, fine-spun bubbles coalesce to create an elegant chiffon mousse atop a rich parchment-colored wine. On the palate, flavors of crusty, fresh-baked bread evolve into white flowers, Mediterranean spices, and the subtlest notes of orange and praline. Hints of flint emerge in the long-lived, bright finish. The wine is exquisitely dry and full-bodied with a brisk acidity. *(Tasted 2018)*



D'Araprì La Dama Forestiera, produced only in the best years