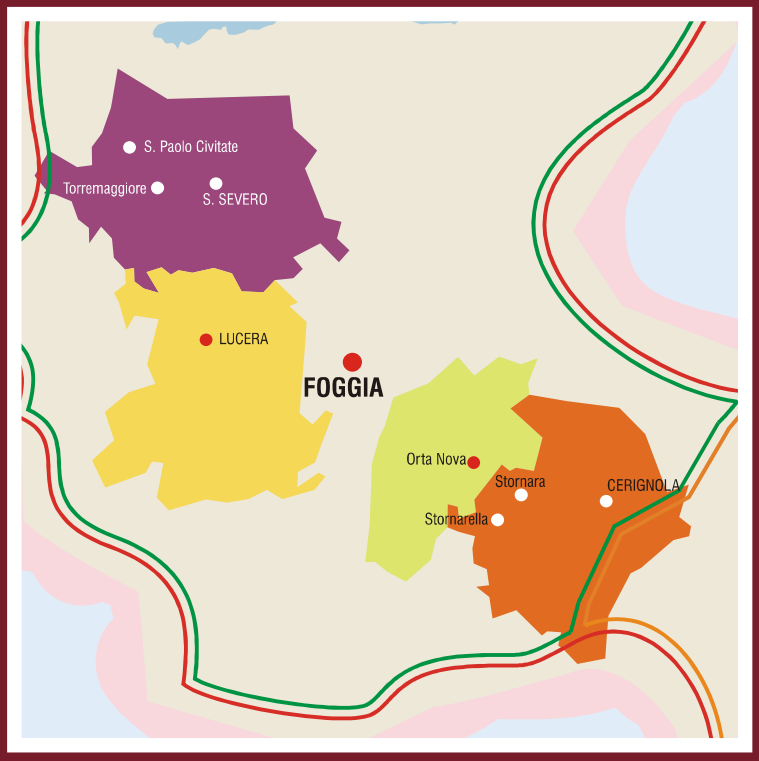
DAUNIA



DOC



- SAN SEVERO
  Bombino bianco
  Trebbiano toscano
  Montepulciano d'Abruzzo
- CACC'E MMITTE DI LUCERA
  Nero di Troia
- ORTANOVA
  Sangiovese
- ROSSO DI CERIGNOLA
  Nero di Troia

DAUNIA



Daunia has some truly mountainous areas, which gradually fall away towards the vast Tavoliere plain, the agricultural and wine-growing heartland of the Province of Foggia. There is a kind of symmetrical balance in the alternating fields of wheat and vineyards.

They stretch as far as the eye can see and are dominated by red grape varieties, Montepulciano, Sangiovese and Nero di Troia, which are the inspiration for the local doc wines: San Severo, Cacc'è Mmitte di Lucera, Ortanova and Rosso di Cerignola. They produce wines with strong character, quite different from wines obtained using the same vines grown in other areas of Italy and Apulia.

The coexistence of indigenous varieties like Nero di Troia with "imported" varieties - now perfectly adapted to the local soils and climate – bears witness to the excellent wine-growing conditions in this area. In past centuries this was also an important centre of production for other regions.

These are very intense wines with a lot of structure, and are well-suited to accompany the straightforward flavours of Daunian gastronomy.

This is a simple cuisine, in keeping with the simple habits of people dedicated to animal husbandry and agriculture. Simple, but extremely varied, containing the different regional characteristics.

The Sub-Appenine mountains have a cuisine based on the foods of the woods and forests; wild boar and the exquisite meat of the black pig used to make *salumi* or delicious meat sauces. Asparagus,

mushrooms and chestnuts also inspire a long list of local dishes. Fresh pasta is the queen of the table here, as in the rest of the region, in the form of *fusilli, capunti* and *troccoli,* all made *al ferro. Orecchiette* and *cavatelli* are also a must, and come in a version made using "toasted wheat" flour obtained from patient harvesting of the earheads in burnt stubble – a tradition which says a lot about the intensity of cereal-growing in the area.

Then there are delicious dairy products recalling the drovers who journeyed with their herds and flocks along the old drove roads. Products range from *Caciocavallo podolico dop* - a really rare cheese made from the milk of the Podolica cattle typical in Apulia – to cheeses and dairy products from buffalo milk, found mainly in the Manfredonia area.

Fish enriches the cuisine along the rocky coast of the Gargano Promontory, and can be eaten in the old *"trabucchi"* fishing posts, now converted into taverns suspended above the sea. The seafood cuisine of the coast is well-suited to Daunia's white wines, mostly made using the Trebbiano, Bombino Bianco, Fiano and Falanghina grapes which are especially widespread in the vineyards of San Severo and Lucera.

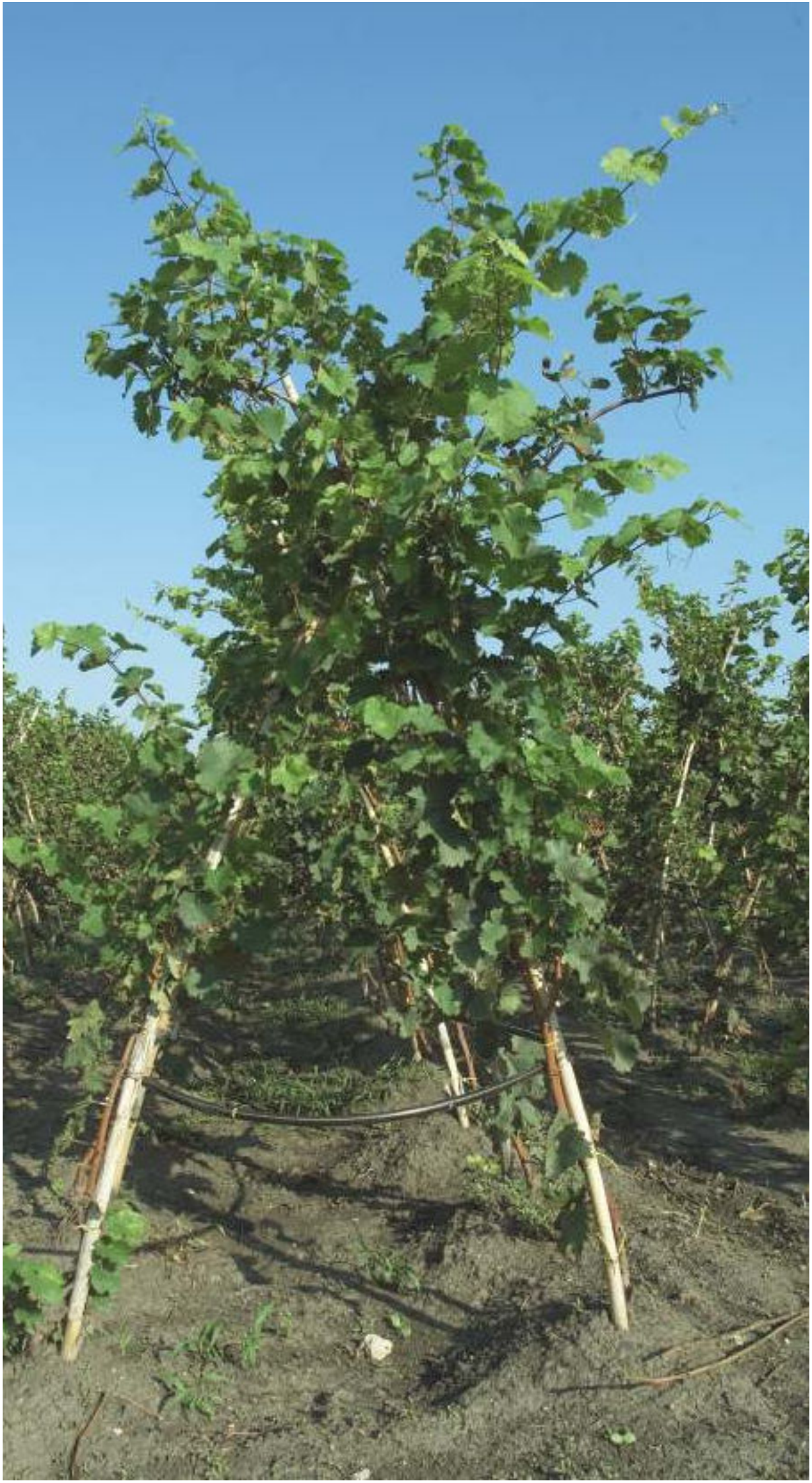
The area offers not only sea fish, but also delicious freshwater fish, like the famous eels from Lake Lesina and the larger *capitoni* eels from Lake Varano.











d`Araprì Spumante Classico

D'Araprì is one of the few wineries in southern Italy - and the only one in Apulia - to produce only spumante using the classical method. They have been doing this now for over thirty years, using a local variety like Bombino Bianco, with a very international style. The winery possesses a "vendangerie" in its own vineyards, so that grapes can be transformed and made into wine immediately, while the cellars for maturation of the wines are in the old town of San Severo. A visit to these underground cellars is picturesque, because not only are there thousands of bottles to see, but visitors can also admire the remains of the mediaeval city walls and an underground olive oil press dating back to the year 1700. The adjoining 19th century building has a room where visiting groups can dine.

71016 San Severo (Fg)
Via Zannotti, 30
Tel./Fax +39 0882 227643
info@darapri.it
www.darapri.it
Year founded: 1979
Owner: d'Arapri srl
Oenologist: Girolamo d'Amico

Vineyard area (hectares): 7
Annual number of bottles: 78.000

d'Araprì Brut Riserva Nobile 2004
Grapes: Bombino Bianco 100%
Alcohol: 12,50%
Cost: euro 18,00
Pale straw yellow colour with lively gold nuances and fine persistent *perlage.* Intense fragrances of bread and toasted almonds, vanilla, coconut, hay and juniper, with notes of citrus. Smooth and delicious on the palate. Strong structure and long almond finish.
Can be served with all dishes, except for dessert.

La Dama Forestiera di d'Araprì 2003
Grapes: Pinot Nero 50%, Montepulciano 50%
Alcohol: 12,50%
Cost: euro 55,00
Brilliant straw yellow colouring with gold flashes and fine, very dense and persistent *perlage.*
Wonderfully complex aromas recalling ripe pear, musk, thyme, dried flowers, caramel, acacia honey, wild fennel and sage. Intensely impressive on the palate with an excellent balance and structure and an endless citrus finish.
Its strong flavour suggests serving with white *lasagna.*

d'Araprì Brut Rosé Metodo Classico 2009
Grapes: Pinot Nero 30%, Montepulciano 70%
Alcohol: 12,50%
Cost: euro 20,00
Cerasuolo pink with nuances recalling onion skins. A range of dense strong scents reminiscent of caramel, vanilla, ripe banana, oregano, morel and eucalyptus.
Smooth, fresh and full-bodied with a fine persistent *perlage.*
The long finish repeats echoes of morels and caramel.
Perfect with the entire meal, except of course for dessert.

OTHER WINES

- d' Araprì Pas Dosé
- d' Araprì Brut
- d'Araprì Brut Gran Cuvée XXI Secolo 2002

