



# D'ARAPI'

d'Arapi s.r.l.

## THE FIRM

The d'Arapi winery produces exclusively sparkling wines made by the classic method (chamenois method), mainly using the "Bombino bianco" (white Bombino) grape, which is native of San Severo area (Province of Foggia, Puglia region). **The winery is the first and unique firm in Apulia region to produce fine sparkling wine, and also the first in using the white Bombino in Italy, with the classic method.**

The d'Arapi winery aims at high quality market. Experienced consumers will enjoy the special taste of different types of high quality wines. The technology adopted follows the ancient tradition, by paying attention to every production phase, which is personally followed by the owners of the winery.

In the near future the winery will not intend to enlarge its production potential, concentrating on the quality of the product.

## THE HEART OF WINERY



Mr. Rapini Louis, Mr. Priore Ulrico and Mr. D'Amico Girolamo

The birth of the firm, occurred "almost by chance", is strictly tied to its founders personal events: three jazz players friends with a immense passion for wine, inherited by their parents, who decide to produce sparkling wine for a bet: **d'Amico Girolamo, Rapini Louis and Priore Ulrico (d'Arapi)**... from here the name of the winery d'Arapi that means also in dialect "you have to open"... the bottle, for sure!

## THE WINERY



The bottles are stored and kept away from light, drafts and knocks at the temperature of 13°C, in the old building located in the center of San Severo.

The d'Arapi winery is located next to the San Nicola's church (XVII century), which is one of the most important church of city. The wine cellar is located in the underground, extending for about 1,000 square meters. This was an old underground olive mill and also a prison of the famous Italian "carbonari" Morelli and Silviati.

The architecture of the building shows several signs of the Middle Age, such as part of the old city wall of the XIII century.

## THE VINES

d'Arapi has Bombino bianco (white Bombino), Pinot noir, Montepulciano.

### **Bombino bianco**

Bombino bianco has been cultivated in Puglia for a long time but maybe it has Spanish origin. Its name has its origin from the form of the bunch, in fact it seems like a baby with stretched our arms. From here the name of "Bammino", the dialectical version of the Italian "Bambino" (baby) which was then changed in Bombino. Considering instead its Spanish origin Bombino comes from "Bovino" that means "fine wine".

## SPARKLING WINE - CLASSIC METHOD

Sparkling wine is a wine with significant levels of carbon dioxide in it making it fizzy. The carbon dioxide may result from natural fermentation, either in a bottle, as with the *méthode champenoise*, in a large tank designed to withstand the pressures involved (as in the *Charmat* process), or as a result of carbon dioxide injection.

Sparkling wine is usually white or rosé. The sweetness of sparkling wine can range from very dry "brut" styles to sweeter "doux" varieties.

"Spumante" is a kind of Italian sparkling wine, made with *Champenoise* method (classic method) or *Charmat* method.

## WHERE IS D'ARAPRI'?



d'Araprì is situated in San Severo, Foggia province, in Puglia region, south of Italy.

The city of **San Severo** is known for the Emperor Friedrich II, that commanded Knights Templar to stay in San Severo. According to the legend, some of these brought the Bombino grape from the East Mediterranean regions.

San Severo is a city of 55.000 inhabitants, founded in the 11th century around a small church built by the Benedictine monks from Montecassino. It is a city with old trade and agricultural tradition. The city centre is enclosed by the Middle Age walls, with 7 gates. It still keeps the typical Middle Age structure, with high bell towers, noble buildings, old monastery, and Romanesque and Baroque style churches.

## REFERENCES

d'Araprì Gran Cuvèe has been drunk by the Pope Benedetto XVI during his pastoral visit to "Saint Pio" in San Giovanni Rotondo (21 June 2009).

The sparkling d'Araprì has been used by designers Aquilano-Rimondi, makers of women's fashion line of Gianfranco Ferré.

Considered **one of the best sparkling wines of Italy** by major magazines: "Sparkle - Bere spumante" (Sparkle - drink sparkling wine) by *Cucina & Vini*, "Spumanti d'Italia" (Sparkling wines of Italy) by Veronelli, "Duemila vini" (Two thousands wines) by A.I.S. (Italian Sommelier Association), "Bollicine d'Italia" (Perlage of Italy) by *Gambero Rosso*, different guides by Luca Maroni.

Winner of the "**Oscar**" (quality/price prize) of *Gambero Rosso*. d'Araprì has won this award for 3 years.

d'Araprì with its sparkling wines gets "**5 sfere di eccellenza**" (5 spheres of excellence), the greater recognition of the magazine, of "Sparkle - Bere spumante" for many years. It is among the TOP 29.

Winner "**Corona**" (crown), the greatest prize of the guide "Vini buoni d'Italia 2011" (Fine wines of Italy) of Touring club Italia (the greatest Italian guide of native vines).

Winner "**Slow wine**" prize in "Slow Wine 2011" by Slow Food. It is the prize for the best wines of the guide.

Finalist in "Merano International Wine Festival".

**D'ARAPRI' SPARKLING WINES**

**Gran Cuvée 2004**

Sparkling white wine - Classic method  
Bombino bianco 70%  
Pinot noir 30%



**Riserva Nobile 2006**

Sparkling white wine - Classic method  
Bombino bianco 100%



**Pas Dosé**

Sparkling white wine - Classic method  
Bombino bianco 50%  
Pinot noir 25%  
Montepulciano 25%



**Brut**

Sparkling white wine - Classic method  
Bombino bianco 60%  
Pinot noir 40%



**Brut rosé**

Sparkling rosé wine - Classic method  
Bombino bianco 60%  
Pinot noir 40%

