



# NERO DI TROIA

  
SERVICE  
TEMPERATURE  
16°/18°



## VARIETY

100% Nero di Troia

## TIPOLOGY AND AREA OF PRODUCTION

Puglia I.G.T. – Foggia

## ALTITUDE

80m. above the sea level

## ALCOHOLIC CONTENT

13,5% Vol.

## SYSTEM OF CULTIVATION

Spurred cordon espalier

## PRODUCTION PER HECTARE

70 quintals

## SYSTEM OF HARVEST

Manual

## SOIL

Alkaline tuffaceous

## VINIFICATION

Fermentation at a controlled temperature.  
Prolonged maceration on skins for 15 days

## MATURATION AND REFINING

Short passage in French wood (barrique) then  
one year in bottle

## SENSORY ANALYSIS

IMPENETRABLE BRIGHT AND STIFF RUBY RED. AT THE BEGINNING A BALSAMIC AND COMPLEX SCENT, WITH BERRIES AND CHERRY IN ALCOHOL, UNDERBRUSH, A LIGHT CLOVE AND CINNAMON SPICING, AT THE END A MINERAL DARK CLOSURE. INTENSIVELY FRUITY SIP, WITH AN EXCELLENT FRESH, FULL-BODIED BALANCE AND A WELL INTEGRATED TANNIN, LONG LASTING FRUITY TASTE AND A WIDE RANGE OF PAIRINGS

## WINE PAIRINGS

Beef tartare, polenta with sausages sauce and pork chops, platters of medium-aged cheeses, steaks, roasted chicken with peppers, or orecchiette with turnip tops



CANTINE  
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