

NERO DI TROIA



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