

Nero di Troia



Production area: North-eastern area of Bari, 250-300 m above the sea level



Land: Sandy and calcareous



Grape variety: Nero di Troia



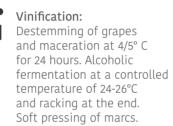
Age of vineyards: 10-15 Years



Cultivation system: Espalier with spurred cordon pruning







Ageing:

After the malolactic fermentation in inox silo the wine ages in French durmast wood of medium toasting for 4 months. Then it is bottled and ages in the bottle.

ORGANOLEPTIC CHARACTERISTICS



Colour: Intense red with violet reflections



Fragrance:

Intense and persistent with scents of red fruits and spices

Taste:

Soft and persistent with pleasant notes of black currant and blackberry, wisely balanced tannin.



Wine pairing: Meat dishes and dried fruits





