



# NARDELLI

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



**Per hectare plants:**  
3800



**Vinification:**  
Destemming of grapes  
and maceration at 4/5° C  
for 24 hours. Alcoholic  
fermentation at a controlled  
temperature of 24-26°C  
and racking at the end.  
Soft pressing of marcs.



**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



**Serving:**  
Serve at 18/20°C  
**Decant before serving**

