



NARDELLI

Nero di Troia



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



Per hectare plants:
4500



Land:
Sandy and calcareous-clay



Vinification:
Destemming of grapes and cold maceration at 4/5° C for 18/36 hours. Alcoholic fermentation at a controlled temperature and racking at the end. Soft pressing of marcs.



Grape variety:
Nero di Troia



Ageing:
After the malo-lactic fermentation in inox silo, the wine ages in French durmast wood of medium toasting where it ages for 4 months. Then it is bottled.



Age of vineyards:
10-15 Years



Cultivation system:
Espalier with guyot pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red with purple hints



Fragrance:
Intense and fruity with sweet spiced notes



Taste:
Soft and persistent with a wisely balanced tannin



Wine pairing:
Roasted red meats, main courses with red meats typical of the Mediterranean cuisine and seasoned cheeses



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

