



NERO DI TROIA

IGT PUGLIA - ORGANIC

VARIETY: Nero di Troia 100%

AREA: Mariotto vineyard

TRAINING SYSTEM: spur pruned cordon

PLANTS PER HECTARE: 4 300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest during the first week of October

VINIFICATION: maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (24°C)

REFINING: 9 months in stainless steel tanks and 4 months in bottle

ALCOHOL CONTENT: 14,5% vol.

TASTING NOTES

SIGHT: brilliant ruby-red with deep highlights

NOSE: delicate notes of violet, black cherry and red cherry

PALATE: full, long and with a velvety flavour