

FUORILEMURA

Classification:

Nero di Troia rosé Puglia Indicazione Geografica Protetta.

Grapes: Nero di Troia single variety.

Production area: lower slopes of the Murgia to the north east of Ruvo di Puglia.

System: apulian pergola.

Harvesting: late September.

Vinification: the grapes, harvested manually, are transferred to the cellar and subjected to pressing, with the simultaneous addition of carbon snow, useful to protect them from oxidation. They are then cooled at 10 C°, and in the press undergo a short maceration for 4/6 hours, in order to extract the aromas of the skins. The “flower” must be collected for fermentation in steel at 15 C°. The wine ages for 30 days on the yeasts before being bottled.

Organoleptic characteristics: the pale and luminous color, to the nose is very complex and intense, rich in scents that recall fresh red berried fruits. On the palate we find the same intensity of the fruits, accompanied by a good acidity and in the finish a subtle savory note.

Food pairing: it is an excellent aperitif, served with varied vol au vent, meat carpaccio, seafood salad and Mediterranean salad, linguine with prawn creamed with sea urchin pulp, bluefin tuna seared on the grill.

Serving temperature: 8 C°

Analytic data:

ABV: 13%

Residual sugar: 6,00 g.l.

Total acidity: 5,70 g.l.

