

## NERO DI TROIA

IGT Puglia Rosso

NERO DI TROIA red wine

**Grapes and vineyards:** Troia is among the oldest and the most typical grapes planted in northern and central Apulia. It might come from Asia Minor (Troy) and be then arrived in Apulia during the Greek colonisation. Or its name might simply derive from an Apulian's town name situated in Foggia area.

**Vinification:** the grapes are hand-harvested and pressed, the fermentation is controlled at low temperature (25°C) followed by a long maceration with regular pumping over and delestage in order to better extract the colour.

**Wine:** should be served at 16°C in combination with the typical Mediterranean cuisine. Deep ruby red full-bodied wine with an intense bouquet of tobacco and red cherry. A beautiful purplish hue related to his black cherry back taste. Balanced and mature tannins make it a pleasant and an elegant wine.

### Specifications

Grapes: Troia 100%

Growing area: North of Bari; Andria - Castel Del Monte

Average altitude of the vineyards: 250/320 m a.s.l.

Yield per hectare: 7,000/8,000 Kg

Alcoholic fermentation: in stainless steel tanks at 25°C

Ageing and Keeping: 3 months in the bottle

To be kept in wine cellar at 18°C

### Analytical Data

Alcohol: 13%

Acidity: 5,3 g/l

pH: 3.55

Dry extract: 25 g/l

