

CITERNA

Puglia igp - Rosso



PRODUCTION AREA:

Winery-owned vineyard near Lucera. Fairly calcareous soil with a sandy loam texture.

GRAPES: Nero di Troia

TRAINING METHOD: Espalier - spurred cordon at 2.00 x 0.83 m equal to 5,600 vines per hectare, yielding 2.5 kg each, corresponding to 13,000/14,000 kg of grapes per hectare.

HARVEST: Harvest takes place at full maturity around mid - October and is performed mechanically.

VINIFICATION AND AGEING:

Alcoholic fermentation takes place in temperature controlled stainless - steel tanks, favouring a prolonged contact of the skins with the must. Malolactic fermentation occurs in the month of November, right after the alcoholic fermentation. Ageing takes places at first in stain-less - steel tanks, then for at least three months in cement vats and finally for at least another three months in the bottle.

ORGANOLEPTIC FEATURES:
Strong ruby red colour with purple glints. Finely fruity scent, with subtle aromatic notes. Harmonious, round, sweet tannins and optimally structured taste.