

## NERO DI TROIA

Black grape variety among the oldest and most representative of central-northern Puglia. Of uncertain origins, some claim that its name refers to the Hellenic city of Troia, but a more reliable theory suggest that it derives from an Albanian grape variety called “Cruja”. Its powerful polyphenolic content gives wines with an intense ruby red color, that seems even “black”, and a high level of tannins.

**GRAPE VARIETY:** Nero di Troia (Uva di Troia)

**APPELLATION:** Puglia PGI

**PRODUCTION AREA:** high altitude VINEYARDS (380 m a.s.l. or 1,246 feet) in Castel Del Monte, in northern Puglia

**TRAINING SYSTEM:** spurred cordon

**SOIL:** rocky

**PLANT DENSITY AND YIELD:** 4500 plants per hectare and 3 kg of grapes per plant

**HARVEST:** manual harvest in boxes, not before the second week of October

**VINIFICATION:** the grapes are destemmed and fermented in stainless steel vessels at a controlled temperature of 22-24 °C for 8-10 days, during which daily pumping over takes place.

**AGEING:** 3 months in steel and 1 month in bottle

**ALCOHOL:** 14%

**CALORIES:** 98 kcal / 100 ml

**TASTING NOTES:** intense ruby red color; pronounced aromas of raspberry and blueberry, with spicy nuances. Good body and structure, lively tannins and an excellent freshness. Medium-length finish with an aftertaste of black fruit.

**SERVICE:** decant and serve at 8-10 °C

**FOOD PAIRING:** roasts, game, cheeses and cured meats; first courses with intense and well seasoned sauces.

