

CANTINE MUCCI S.r.l.

C.da Vallone di Nanni, 65
66020 Torino di Sangro Chieti - Abruzzo - ITALY
Tel. +39 0873 913366 Fax +39 0873 912797
www.cantinemucci.com - info@cantinemucci.com



CANTINE MUCCI

Nero

Nero di Troia

Grapes	100% Nero di Troia
Production Zone	Daunia (FG)
Altitude	Northeast, 180 a.s.l.
Type of soil	Limestone soil of medium texture
Training System	Headboard-like rows 1,30 x 2,50m spur-trained cordon
Harvest Period	From the 5 th to the 10 th of October
Fermentation	Inoculation with selected yeast, fermentation temperature 24-28°C
Malolactic fermentation	After racking off, priming with selected strains
Maceration	Air-Mixing system, maceration temperature 24-28 °C lasting 6 days
Refining	After the malolactic fermentation, decanting, aging in stainless steel tanks and a short stay in French oak barriques
Analytical Data	Sugar content 19 Babo; Alcohol 13%; Total acidity 6.00; pH 3.50. Residual sugar 4 g/l.
Sensory Evaluation	Ruby red colour, with floral scent, ripe fruit and spices notes, full and harmonious taste, good structured, balances with good length.
Food Pairing	Serve at temperature of 18-20°C with typical dishes of Mediterranean cuisine.



ITALIA
ABRUZZO