Nero di Troia Puglia IGT

DIECI.NOVE.DIECI

Still Red Wine

A wine recommended for dishes with red meats, grilled roasts, and sweet and sour duck.



Nero di Troia / IGT Puglia / Dieci.Nove.Dieci

ORIGIN: Puglia

VINE VARIETY: Nero di Troia

SOIL: Medium-textured, calcareous and siliceous, located around the 37 ° north parallel.

GRAPEVINE CULTIVATION: Guyot

HARVEST: Mechanical

VINIFICATION: Crushing and de-stemming of the grapes, followed by skin maceration and fermentation at a controlled temperature of 25°C using selected yeasts.

AGING: Aged in temperature-controlled stainless steel tanks. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOLIC CONTENT: 12% vol.

COLOR: Deep ruby red.

NOSE: Elegant, with harmonious fruity aromas.

TASTE: Rich, full-bodied, particularly savory, with persistent flavor and well-structured tannins.

SERVING TEMPERATURE: 14° – 16°C