

CASELETTI

Nero di Troia



Production area:
North-eastern area of
Bari, 250-300 m above
the sea level



Per hectare plants:
4500



Land:
Sandy and
calcareous-clay



Vinification:
Destemming of grapes
and cold maceration
at 4/5° C for 18/36 hours.
Alcoholic fermentation
at a controlled temperature
and racking at the end.
Soft pressing of marcs.



Grape variety:
Nero di Troia



Ageing:
After the malo-lactic
fermentation in inox silo,
the wine ages in French
durmast wood of medium
toasting where it ages
for 4 months.
Then it is bottled.



Age of vineyards:
10-15 Years



Cultivation system:
Espalier
with guyot pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red
with purple hints



Fragrance:
Intense and fruity
with sweet spiced notes



Taste:
Soft and persistent
with a wisely
balanced tannin



Wine pairing:
Roasted red meats, main
courses with red meats typical
of the Mediterranean cuisine
and seasoned cheeses



Serving:
Serve at 18/20°C
Decant before serving

