

CASELETTI

Nero di Troia



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



Per hectare plants:
3800



Land:
Sandy and calcareous



Vinification:
Destemming of grapes and maceration at 4/5° C for 24 hours. Alcoholic fermentation at a controlled temperature of 24-26°C and racking at the end. Soft pressing of marcs.



Grape variety:
Nero di Troia



Ageing:
After the malolactic fermentation in inox silo the wine ages in French durmast wood of medium toasting for 4 months. Then it is bottled and ages in the bottle.



Age of vineyards:
10-15 Years



Cultivation system:
Espalier with spurred cordon pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red with violet reflections



Fragrance:
Intense and persistent with scents of red fruits and spices



Taste:
Soft and persistent with pleasant notes of black currant and blackberry, wisely balanced tannin.



Wine pairing:
Meat dishes and dried fruits



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

