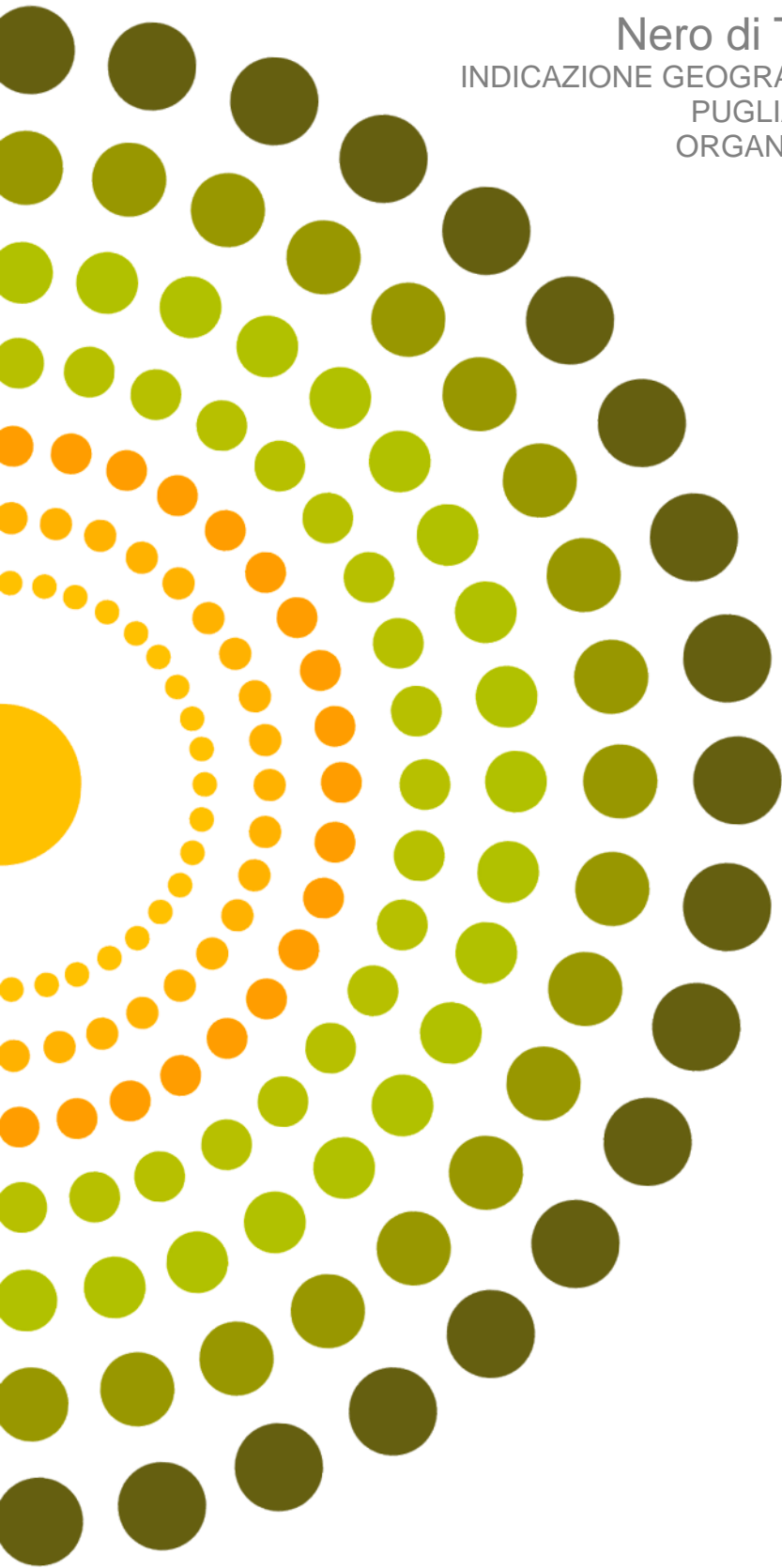


MAREE

d'ione

Nero di Troia
INDICAZIONE GEOGRAFICA PROTETTA
PUGLIA
ORGANIC



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GRAPES:

100% Nero di Troia

VINEYARD AREA:

The Nero di Troia grapes are selected from low-yielding, fully organic vineyards in the province of Foggia, in Northern Puglia.

AGE OF VINES:

The plants are an average of 10-15 years old.

PLANT TRAINING AND DENSITY:

These vines are trained in the Espalier with spurred cordon system. The plant density is approximately 5.000 plants per hectare.

HARVEST:

Careful manual picking occurs in October.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 23-25°C for approximately 10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce the second fermentation.

AGEING:

20% of the wine for 6 months in first passage American oak barriques.

ALCOHOL:

13 %

WINEMAKER'S NOTES:

Luminous red with purple reflections, this elegant and finely textured wine displays aromas of dark fresh plum, cinnamon, exotic spices, black pepper and tobacco. The firm yet gentle tannins add complexity and a long and lingering finish.