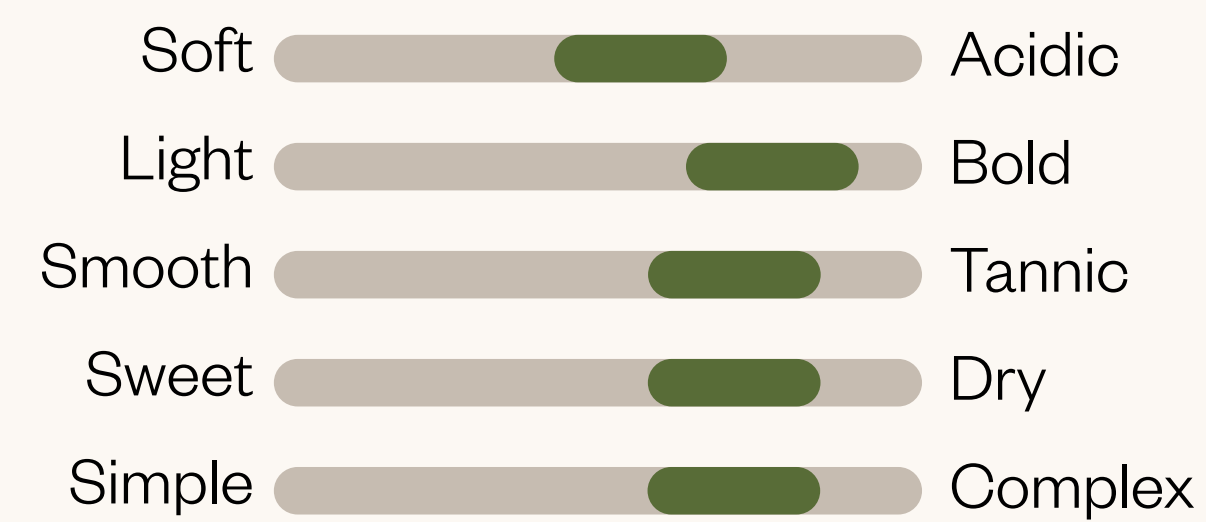


## Nero di Troia by Antica Enotria

TYPE	Round and spicy red
VINTAGE	2019
VOLUME	75 cL
ALC. CONTENT	13,5 %

### Wine profile



### Tips to enjoy

**FOOD PAIRING**  
 Pair with pasta dishes with truffle or roasted pork or lamb with Mediterranean herbs

**SERVING TEMPERATURE**  
 14 - 16 °C

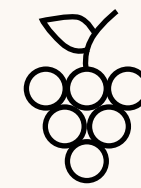
**AGING POTENTIAL**  
 8 - 10 years

### Tasting notes

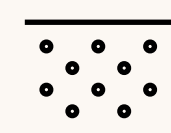
**NOSE** Elegant aroma's of ripe fruit and spices

**MOUTH** A pleasantly toasted taste. Soft, smooth wine with the right freshness and an edge of tannin

### Vineyard and vinification



**GRAPE VARIETIES**  
 Nero di Troia



**TERROIR**  
 Limestone



**TERRAIN AND ELEVATION**  
 By the sea 40m



**LOCATION**  
 Cerignola, Foggia, Puglia

**VINEYARD**  
 Organic cultivation. Manual harvest in the last week of October

**VINIFICATION**  
 Maceration in steel tanks for 10-12 days. Fermentation takes place at a controlled temperature of 25°C. During fermentation the cap on the wine is punched down around using the "délestage" method. Only autochthonous yeasts are used

**MATURATION**  
 Maturation during 12 months in stainless steel tanks, subsequently another 12 months in large oak barrels (3000L).

