



SERRONE



Nero di Troia
IGT Puglia



VOL. 13%



750 ml

TYPE: Red

VINE VARIETY: Nero of Troia

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANT DENSITY: 4500 grapevines per hectare

PRODUCTION AREA: Central Murgia, Municipalities of Mellito and Bitonto characterized by humid winters and arid and very hot summers with a temperature ranging 10-15°C which allows complete ripening of the grapes and extraordinary results in vinification. Declared territory of central Murgia.

SOIL: Red land with high presence of rocky outcrops that when crushed give roots limestone and refreshment in the summer period.

HARVEST: First ten days of October

VINIFICATION: Manual harvest with selection of the bunches, de-stemming-crushing, pre-fermentation maceration at 10°C for 24-48 hours. Thermo-controlled maceration and alcoholic fermentation with indigenous yeasts for about 10 days at 24-28°C. Drawing off and pressing of the marc with soft presses.

AGING: Malolactic fermentation in steel and subsequent aging in concrete and steel tanks.

ORGANOLEPTIC CHARACTERISTICS: Intense ruby red with violet reflections intense aromas, typical of the grape, fruity red fruit, such as blackberries, raspberry and pomegranate, hints of aromatic and balsamic herbs, delicate floral notes, full and balanced taste, with intense fruity returns, nice acidity and velvety tannins. Long and dry finish, wine with a marked territorial character.

PAIRINGS: Very good with first courses, roasted white and red meats, mushrooms, medium-long-aged cheeses and cold cuts.

SERVING TEMPERATURE: 18°C



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
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