



PODERI
D'AGOSTINO
ORGANIC WINERY & VINEYARDS

F.D. NERO DI TROIA

NERO DI TROIA - MURGIA ROSSO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



Dedicated to Francesco, son of Alberto. The uva or nero di Troia grape is one of Puglia's oldest and most noble varieties. Used in decades past as a blending grape, it has recently become a star on its own as a monovarietal wine, exhibiting aromas and flavours of previously unsuspected richness and complexity. Our nero di Troia is grown in our Serre al Trono vineyard, in a naturally low-yield 45-year-old organic vineyard, trained to spurred cordon. It yields a wine that consistently stands out for its elegance and personality; it boasts dense, fine-grained tannins and ease of pairing with food. A wine for wine-lovers.



TECHNICAL INFORMATION

- Grape: 100% uva di Troia.
- Denomination: Rosso Murgia I.G.P.
- Soils: Red sand subsoils
- Year planted: 1970.
- Elevation: 650 metres
- Aspect: North-south.
- Training system: Vertical
- Pruning system: Spurred cordon
- Vineyard density per hectare: 4,500.
- Crop yield per hectare: 60 q .
- Harvest period: Mid October
- Fermentation: Ten day fermentation on the skins at 26°-28°C.
- Fermentation length: 15 days.
- Malolactic fermentation: None.
- Maturation: In temperature-controlled stainless steel for 20 months, then 6 months in bottle.

SENSORY PROFILE

- Appearance: A luminous ruby red
- Bouquet: Fruity aromas of bottled cherries, and spicy notes of vanilla and cinnamon, sage and mint, and tobacco leaf.
- Palate: Velvet smooth and full-flavoured, with generous tannins.

SERVING SUGGESTIONS

- Charcuterie, medium-aged cheeses, barbecued lamb, wild game



www.botromagno.it



www.botromagnovini.it

Botromagno Società Agricola a Responsabilità Limitata
via Archimede, 24 - 70024 Gravina in Puglia (Ba) Italy
tel. + 39 080 3265865 - fax + 39 080 3269026 - info@botromagno.it