

# IL NERONE D.O.C.

Nerone is our excellent red wine. So called to dedicate it to the man who passed on to Sergio his passion for the vine his uncle Gino, great landowner, so loved but so feared by all because of his gruff character, so much to give him the nickname of the famous tyrant Nero, but at the same time so sensitive to cultivate the vineyard, the one who gave him the first scissors to learn how to prune and who for many years accompanied him in this work. Pure Trojan grapes in each bottle blends the inherited craftsmanship that starts from the care of the plants and reaches the palate through the aging in French oak barrels for a year. A small rigorous production the choice of the vineyard handkerchief in which this difficult vine gives life to the highest expression of this vine followed by the skilled hands of man in a magical percentage association in structure and freshness, reveals hints of red plums and blackberries, dictate the rules of the terroir that we do not simply influence, but generate and decide the fate of pleasure. ruby red color, fruity and soft aroma is the melody on which rests a good full-bodied first course like our ragout of red meats, roasts, stews and strong-flavored cheeses, better if seasoned, wonderful it is expressed as an accompaniment to bruschetta with cherry tomatoes and rocket spontaneous and the final idyll of a thread of our excellent Coratina oil.

## THE NERONE OF MARCHESA

MANUFACTURER Sergio Lucio Grasso

BRAND Cantina La Marchesa

PRODUCT The Nerone of the Marquise

CLASSIFICATION Typical Geographical Indication Daunia Nero di Troia

PRODUCTION AREA Agro di Lucera (fg)

VINTAGE 2011

ANNUAL AVERAGE PRODUCTION 6000

## GRAPE VARIETIES INFORMATION

GRAPES Nero di Troia (100%)

ORIGIN OF UVA Agro di Lucera (fg) Daunia Puglia-Italy

MIDDLE AGE OF THE GRAPE 15 years

SOIL GEOLOGY Sabbio-clayey, calcareous

ALTITUDE 100 meters from the sea level of the land where the vineyards are present

EXPOSURE Southern exposure

CLIMATE Dry, variable

TRAINING SYSTEM Espalier

DENSITY 3300 plants per ha

YIELD 70 qli per ha



## **PROCESS INFORMATION**

HARVEST 20/25 October with manual collection in boxes

VINIFICATION On the skins for 15 days

MALOLACTIC FERMENTATION In stainless steel

AGING IN BARRIQUE 12 months

BOTTLE AGING 12 months

## **PRODUCT INFORMATION**

ORGANOLEPTIC CHARACTERISTICS Intense crystalline ruby red, transparent and consistent. The nose shows a ripe fruitiness reminiscent of wild berries and jam cherries with a slight note of vanilla black pepper, tobacco and bitter chocolate. In the mouth the impact is pleasant, enveloping with elegant and well balanced tannins

ANALYTICAL CHARACTERISTICS Alcohol 13% vol, total acidity 4.90 g / l, dry extract 35g / l, residual sugar 1.3g / l, sulfur dioxide 84 mg / l 1st

YEAR OF PRODUCTION 2007