



NERO DI TROIA- NEGROAMARO TEANUM VENTO ROSATO

Nero di Troia – Negroamaro

Puglia I.G.P. Rosato

12,5% vol.

Altitude: 150-200 meters above sea level

Breeding: an espalier

Production per hectare: 110 quintals

Harvest: manual

Vinification: 8 hours of maceration of the must with its skins, soft pressing, fermentation in steel containers at a controlled temperature of 14 ° C.

Maturation and aging: in steel containers, bottle aging.

Characteristic notes: Bright pink color, the nose reveals a bouquet of red fruits, ripe pomegranate and spicy notes of pink pepper and nutmeg. The entry into the mouth is soft with an excellent balance and a long aromatic persistence. It goes well with the dishes of good Mediterranean cuisine