

Carlo Sani

SINCE 1966

NERO DI TROIA

PREMIUM ITALIAN WINE



Type of wine:

Still red wine.

Main grapes:

100% Nero di Troia

Production area:

Apulia Region (South-Italy)

Soils:

Well exposed, clayey and calcareous.

Harvest time:

October.

Winemaking notes:

Maceration that lasts 10-12 days to ensures maximum extraction of aroma and colour with frequent pump-overs and fermentation at a constant temperature.

Ageing for a couple of weeks in wood barrels to be then bottled.

Fermentation:

At controlled temperature.

Colour:

Intense ruby red with slight orange and purple reflections.

Bouquet:

An intense elegant bouquet of violets and dark berry fruits.

Taste:

Mildly spiced, on the palate it is full-bodied but soft on the finish with a good balance between fruit and structure

Food Pairings:

Red meat, game, savory first courses and cheese.

Alcohol:

15% vol

Storage:

Dry, cool and not in direct sunlight.

Serving temperature:

18-20° C

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