



GRIFONE NERO DI TROIA PUGLIA IGP

Classification:

Nero Di Troia Puglia Indicazione Geografica Protetta.

Grapes: Nero di Troia single variety.

Production area: Hills to the West of Ruvo di Puglia.

System: Espalier training with a density of 3,000 vines per hectare.

Harvesting: The second half of October.

Vinification: The grapes are immediately taken to the winery for selection of the finest bunches and subsequent destemming and crushing. There is then a pre-fermentative maceration for 24-48 hours at a controlled temperature, after which the must is left to ferment in steel containers with pre-selected yeasts for 7-10 days. It is then soft pressed and again left in steel containers to undergo malolactic fermentation, before being aged for six months in barrels. After bottling, it is allowed to age a few months more in glass before being sold.

Organoleptic characteristics: Seductive and intriguing ruby red in the glass. An elegant bouquet of sweet violet and an aroma of blackberry, blueberry and cherry alongside the quinine and graphite typical of the grape variety. In the background, notes of spice, earth and dark tobacco. Warm to the palate with robust tannins. A persistent finish with toasted and fruity notes.

Food pairing: Pulses and sausage, oven-roasted lamb, suckling pig, stuffed chicken, aged caciocavallo cheese.

Serving temperature: 18 C°

Analytical data:

ABV 13%

Residual sugar 14,00 g.l.

Total acidity 5,40 g.l.

