



# TERRE DEL CRIFO NERO DI TROIA PUGLIA IGP

## **Classification:**

Nero Di Troia Indicazione Geografica Protetta.

**Grapes:** Nero di Troia single variety.

**Production area:** Ruvo di Puglia, calcareous hills of Mur-  
gia.

**System:** Cordon spur with a density of 4,000 vines per  
hectare.

**Harvesting:** Late October, early November.

**Vinification:** The grapes are immediately taken to the wi-  
nery to undergo destemming and crushing. There is then  
a pre-fermentative maceration for 24-48 hours, after whi-  
ch the must is left to ferment in steel containers for 7-10  
days at a controlled temperature. After racking, the wine  
undergoes malolactic fermentation before being bottled.  
It is ready to be sold after a few months of ageing in the  
bottle.

**Organoleptic characteristics:** Ruby red tending towards  
vermillion. Ripe fruits are at the fore, especially red and  
black cherries. Smooth tannin and freshness in the mouth  
give this wine a balanced character and it has a long, de-  
cidedly balsamic finish.

**Food pairing:** Bread dumplings in tomato sauce, fla-  
me-grilled meat, stuffed meat, dried meats, horsemeat  
stew, aged canestrato Pugliese cheese.

**Serving temperature:** 18 C°

## **Analytical data:**

ABV 13%

Residual sugar 14,00 g.l.

Total acidity 5,30 g.l.



CAMPAGN FINANCED ACCORDING TO EU REG. N. 1308/2013  
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

