

NERODIVO

Grifone Collection line

Classification:

Puglia Indicazione Geografica Protetta.

Grapes: Nero di Troia and Primitivo.

Production area: Selected vineyards in Ruvo di Puglia, on the calcareous hills of Alta Murgia National Park.

System: Spur-pruned Cordon

Harvesting: From the first decade of September until the second half of October.

Vinification: The grapes, manually harvested, are taken to the production site for the selection of the bunches and subsequent crushing. Following the prefermentative maceration at a controlled temperature, the must is left to ferment with selected yeasts in steel for 7/10 days. It is then gently pressed. The wine ages for 10 months in oak barrels before being bottled and putted on the market.

Organoleptic characteristics: This wine has an intense red color, impenetrable, to the nose opens a bouquet of vigorous scents, among which stand out blackberry and plum. In the mouth is perceived round and full-bodied, with an elegant structure that distinguishes its character. The tannins tease the taste and leave room for a balsamic finish.

Food pairing: Fettuccine with boar meat sauce, torcinelli, pork and bacon skewers, apulian "bombette", seasoned caciocavallo silano.

Serving temperature: 18 °C

Analytic data:

ABV 14%

Residual sugar 8.10 g/L

Total Acidity 5.20 g/L

