

JAZZO DEL DEMONIO

Le Contrade line



Classification:

Nero di Troia Indicazione Geografica Protetta.

Grapes: Nero di Troia single variety.

Production area: Ruvo di Puglia, calcareous hills of Murgia.

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 winery to undergo destemming and crushing. There is then a pre-fermentative maceration for 24-48 hours, after which 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 left ageing in second-hand barrels. Then the bottling follows. 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, decidedly balsamic finish.

Food pairing: Bread dumplings in tomato sauce, flame-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