



# NOTTE ROSSA

## Technical sheet

### Nero di Troia Puglia IGP

Wine type Red

Appellation Puglia IGP

Grape Nero di Troia

#### Production area

Alta Murgia, Puglia, at about 180 m above sea level. Deep soils, medium textured, clay-rich and with a good presence of rocks

Vine Training Espalier

Harvest Mid-October

#### Vinification and ageing

Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Aged in French and American oak barrels for 6 months

#### Tasting notes

Deep and vivid ruby red colour; violets, cherries and blackberries aromas stand out, along with spicy notes of coriander, black pepper and liquorice; slightly toasted hints of tobacco and cocoa complete a complex bouquet. A firm but elegant tannin enhances its structure; an intriguing acidity makes it fresh and with a good ageing potential

#### Best served with

Rich first courses like aubergine parmigiana, fresh pasta with mushrooms and sausage bits or with tomato sauce. Ideal to merry also with meat dishes and medium-aged cheese

Serving temperature 16-18°C