



VENTONERO

INDICAZIONE GEOGRAFICA TIPICA

NERO DI TROIA

Line: Entry.

Grape Variety: Nero di Troia 100%.

Soil: medium textured limestone.

Rich in skeleton.

Production area: Castel del Monte
Puglia, Italy.

Training system: spurred cordon.

Strains density per hectare: 4500

Yield per hectare: 100 quintals.

Viticulture: we cultivate our land organically,
trying not to alter the extraordinary
synergistic balance established with any
organism who works with us day by day,
helping to get a higher soil quality.

Harvest: manual.

Harvest period: third decade of september -
first decade of October.

Vinification: once the grapes are ready
to be picked they are destemmed and
crushed, fermented spontaneously in
contact with skins for about 10-15 days.

Malolactic fermentation: yes.

Ageing: 6 months in contact with its
own dregs.

Alcohol: 14 %.

Color: rubin red.

Serving suggestions: pasta sauces dishes,
grilled meat with potatoes and aged cheeses.

Serving temperature: 16-18 °C.

BIO WINES