



DOLINE

NERO DI TROIA

Nero di Troia IGP Puglia



Our Doline Nero di Troia is a red wine with very specific characteristics. Our production methods make this wine fresher and more balanced, moreover some varietal characteristics are underlined, which make it a funny and modern wine.

HARVEST	Hand-picked grapes, destemming, the grapes are lightly pressed within 12 hours of harvest. Harvest period first part of October.
FERMENTATION	About 8-10 days, in contact with its skins.
MALOLACTIC FERMENTATION	Yes
AGING	Before aging, the liquid part is separated from the solid part. Then only the liquid part ages for about 12-14 months in steel tanks. The wine is filtered before bottling, then rests another 2 months in the bottle before being marketed.
SULFITES	~ 55 - 60 mg/L.
AGING POTENTIAL	3 - 5 years

Note di degustazione

Bright and pretty intense ruby red. Floral and especially red fruit notes describe the nose, such as small wild strawberries and raspberry. There are also hints of spices, it is easy to recognize the licorice. The palate is pretty fresh and immediate. A "slender" wine thanks to its freshness, it has a medium tannicity and, a finish with enough persistence.

Abbinamenti

Our Nero di Troia wine has fruity characteristics, a medium alcohol content and good tannins. An informal and pleasant wine.

TECHNICAL PAIRING Sweet and sour lamb.

"HEART PAIRING" Pulses soup with bacon.

"ROCK N' ROLL PAIRING" Sandwich with the lampredotto.

"IMMEDIACY, NOT BANALITY. LESS IS MORE."