

VIOLANTE 2021

Nero di Troia Castel del Monte D.O.C.



Violante is the result of Rivera's wish to marry Nero di Troia's classic complexity and marked scent of violets to a crisp fruitiness and early approachability. This wine offers generous, forward aromas and flavours, and at the same time structure and body. Enjoy at cool room temperature either by itself or with pastas with hearty sauces, and with meat dishes. Ideal partner for Burrata di Andria.

VARIETIES: 100% NERO DI TROIA

PRODUCTION AREA: Territory of Andria in the northern part of Castel del Monte D.O.C. area

VINEYARDS: Planted on deep calcareous soils at an altitude of 200–230 metres, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 110 q./ha

WINE MAKING: Harvest is carried out in the 2nd week of October. A 9–10-day maceration in stainless steel vats with careful pump-overs, micro-oxygenation and delestage ensures the extraction of aromatic and colour components without exceeding in tannin content

AGEING: The wine is aged for 12 months in vitrified concrete vats undergoing microoxygenation. The wine is released after at least 3 months of bottle ageing.

TASTING NOTES: Luminous purple-red; rich bouquet of wild red berry fruit with notes of sweet violet; medium-bodied palate, fruity and mineral with a lingering and long finish.

RECOMMENDED WITH: Perfectly complements pasta and meats and ideal with the local cheese Burrata, but it is also very pleasant on its own.

CELLARING: If perfectly stored this wine can develop nicely for 3–4 years

ANALYTICAL DATA: Alcohol: 13%; Total acidity: 5,57 g/l; pH: 3.50; Residual su-gar: 3,05 g/l; Total SO₂: 83mg/l

JAMESSUCKLING.COM | pts **91**

Luca Maroni | pts **91**

IVINI DI
VERONELLI | ★★ pts **89**

GAMBERO ROSSO |  

slow
wine |  