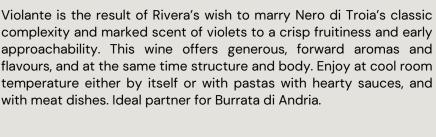


VIOLANTE 2021

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



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 microoxigenation. 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

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