



*Rivera*  
I VINI PREGIATI DI PUGLIA

# FABRI

## Murgia Nero di Troia I.G.T.

*Dedicated to Fabrizio de Corato,  
son and brother who is no longer with us.*



*A deep, elegant and mineral rosé that enhances the components aromatics of Nero di Troia with short cold maceration and aging in terracotta amphorae and ceramic stoneware vessels for 4 months.*

*Vibrant and savory with elegant notes of black cherry, violet and dried rose with returns of incense and star anise, it pairs with great versatility with the most elaborate cuisine.*

**VARIETY:** 100% Nero di Troia.

**VINEYARDS:** From the winery's Monte Carafa estate at 240 meters with deep tufaceous soil with a clay surface layer, the vineyard is trained with guyot system with a density of 4,800 plants per hectare and yield around 90 quintals per hectare.

**WINEMAKING:** Manual harvesting in the second week of October when phenolic ripening is reached. After 8 hours of maceration at 5 °C the free-run juice starts its fermentation in stainless steel vats at 18°C.

**AGING:** The wine is matured for 4 months in 700 liters Tava® terracotta amphorae and 250 litres Clayver® stoneware barrels where it underwent malolactic fermentation.

**TASTING NOTES:** Cherry color with vibrant purple highlights; inviting bouquet with notes of black cherry, violets and dried rose with elegant hints of incense and star anise; full, mineral palate enlivened by a vibrant and savory finish.

**GASTRONOMIC PAIRINGS:** A rosé with great personality and versatility in pairing with even the most elaborate cuisine. It should be served at 10°-12° C.

**STORAGE:** If stored correctly, the wine can evolve happily in the bottle for 3-4 years