



MOTTURA



NERO DI TROIA

Brand	Mottura
Wine	Nero di Troia Puglia
Classification	I.G.T.
Area of production	Capitanata
Soil	Calcareous, argillaceous
Cultivation system	Spurred cordon and guyot
Yield in quintals per hectare	Approx. 140
Grapes	Uva di Troia
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly manual
Wine-making technique	Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions
Refinement and ageing	In steel
Colour	Purple red
Aroma	Generous and persistent, with hints of ripe red fruit and almonds
Taste	Well-bodied, harmonious and with a long-lasting finish
Alcohol content	12,5% vol
Recommended with	Red meats, cheese, cured meat
Serving temperature	16-18° C
Recommended glass	Medium-stemmed clear glass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	2-3 years in suitable wine cellar