

# Villa MOTTURA



## NERO DI TROIA PUGLIA

Brand	Villa Mottura
Wine	Nero di Troia Puglia
Classification	I.G.T.
Area of production	Capitanata
Soil	Calcareous, argillaceous
Cultivation system	Espalier and spurred cord
Yield in quintals per hectare	140
Grapes	Uva di Troia
Climate	Moderate winter, very dry spring and summer
Harvesting	Mostly manual
Winemaking technique	Traditional maceration for 8-10 days and fermentation of must under controlled temperature conditions
Colour	Red with purple reflections
Taste	Generous and persistent, with hints of ripe red fruit and almonds
Alcohol content	12.50% vol
Recommended with	Red meats, cheese, cured meat
Serving temperature	16-18° C
Recommended glass	Medium-stemmed clear glass
Storage	Two or three years if stored in suitable cellars