



NERO DI TROIA

Brand	Villa Mottura
Wine	Puglia Nero di Troia
Classification	I.G.T.
Area of production	Capitanata
Soil	Mainly calcareous and argillaceous
Cultivation system	Mainly espalier and spurred cordon
Yield in quintals per hectare	Approx. 140
Grapes	Uva di Troia
Climate	Moderate winter, very dry spring and summer
Harvest	Mostly manual when ripe
Wine-making technique	Traditional maceration for 8-10 days and fermentation of most under controlled temperature conditions
Refinement and ageing	Steel and bottle
Colour	Red with purple reflections
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 if stored in suitable cellars