




BORGOTURRITO
viticoltori dal 1890

TERRA CRETOSA

NERO DI TROIA
Indicazione Geografica Protetta
PUGLIA



Produced by a careful selection of Nero di Troia grapes cultivated on clay soils near the creek Cervaro. Intense ruby red, with smells of ripened red fruits, smooth and velvety tannins.



To pair with meats and aged cheeses.

DATA SHEET

APPELLATION NERO DI TROIA IGP PUGLIA

VINE 100% Nero di Troia

ALCOHOL 13,5%

SERVING TEMPERATURE 18°C

SIZE 75 CL

SOIL Medium dough tendent to clay

VINE DENSITY 4.347 vine per hectare

PRUNING AND TRAINING SYSTEM Espalier with spurred cordon

YIELD 1,5 kg grapes per vine

HARVEST TIME 1st decade of October

HARVEST Manual harvesting in 18kg crates

REFINEMENT AND VINIFICATION Fermentation in stainless steel tank at 24-26°C, refinement in tonneaux of 500 lt for 6 months and then in bottle for 3 months