

# L'ELITÈ

## Murgia ROSSO I.G.P. Protected Geographical Indication



The Uva or Nero di Troia is one of Puglia's most ancient and noble grapes. Used for decades as a blending grape, only recently, thanks to the intuition of handful of enlightened local winegrowers, has it yielded sterling results as a monovarietal, producing wines of unsuspected and distinctive character and aromatics.

The grapes for this wine were grown in the Gravina in Puglia area at an elevation of 400 metres, in a truly one-of-a-kind environment, the hills of the High Murgia, which boast a perfect climate for high-value viticulture.

Elite is an elegant, austere wine whose qualities are not facilely appreciated; it is definitely a wine for the serious palate.

### **TECHNICAL INFORMATION**

Grape: 100% Uva di Troia

Denomination: Murgia Rosso IGP Vineyard yield: 70 q. per hectare Harvest period: Late September

Fermentation: Ten-day red-wine fermentation with skin contact

at 26-28°C.

Malolactic fermentation: Completed

Maturation: In medium-toast, once-used Allier French barrels for 12 months, then in the bottle for a further 3 months

### SENSORY PROFILE

Appearance: Brilliant ruby red

Bouquet: Liqueur cherries, wild black berryfruit, and blueberry, backgrounded by spicy notes of vanilla, cinnamon, sage, mint,

and tobacco leaf

Palate: Velvety and enfolding, with pronounced tannins

### SERVING SUGGESTIONS

Cold cuts, semi-aged cheeses, grilled lamb





