



BOTROMAGNO
VIGNETI & CANTINE

NERO DI TROIA

MURGIA ROSSO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



The Uva or Nero di Troia variety is one of Puglia's most ancient and noble grapes. For decades used as a blending grape, its qualities as a monovarietal wine of unsuspected and impressive sensory complexity have finally been recognised.

Our Nero di Troia is grown in the Gravina in Puglia area in a 25-year-old vineyard trained to spurred cordon and with a naturally low yield per hectare. It yields a wine that stands out for its elegance and personality, abundance of velvety, fine-grained tannins, and versatility in pairing with food. A wine for many but not for all.

TECHNICAL INFORMATION

- Grape: 100% uva di Troia.
- Denomination: Murgia Rosso I.G.P.
- Vineyard yield: 70 q/ha.
- Fermentation: Ten day fermentation on the skins at 26°-28° C.
- Malolactic fermentation: Complete.
- Maturation: In temperature-controlled stainless steel for 20 months, then 6 months in bottle.

SENSORY PROFILE

- Appearance: A luminous ruby red.
- Bouquet: Fruity aromas of bottled cherries, and spicy notes of vanilla and cinnamon, sage and mint, and tabacco leaf.
- Palate: Velvet smooth and full-flavoured, with generous tannins.

SERVING SUGGESTIONS

- Charcuterie, medium-aged cheeses, barbecued lamb, wild game.



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