



BOTROMAGNO
VIGNETI & CANTINE

NERO DI TROIA

MURGIA ROSSO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



The uva or nero di Troia grape is one of Puglia's oldest and most noble varieties. Used in decades past as a blending grape, it has recently become a star on its own as a monovarietal wine, exhibiting aromas and flavours of previously unsuspected richness and complexity. Our nero di Troia is grown in the Minervino Murge area, in a naturally low-yield 25-year old vineyard trained to spurred cordon. It yields a wine that consistently stands out for its elegance and personality; it boasts dense, fine-grained tannins and ease of pairing with food. A wine for wine-lovers.

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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