



PODERI
D'AGOSTINO
ORGANIC WINERY & VINEYARDS

TRONO DEGLI AVUZZI

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. To fully respect our local environment, we grow it strictly organically and source it from our finest vineyards. Organic viticulture is a reflection of our family's love for its local corner of earth.



TECHNICAL INFORMATION

- Grape: 100% uva di Troia.
- Denomination: Rosso Murgia I.G.P.
- Soils: Red sand subsoils
- Year planted: 1970.
- Elevation: 650 metres
- Aspect: North-south.
- Training system: Vertical
- Pruning system: Spurred cordon
- Vineyard density per hectare: 4,500.
- Crop yield per hectare: 60 q .
- Harvest period: Mid October
- Fermentation: Ten day fermentation on the skins at 26°-28°C.
- Fermentation length: 15 days.
- Malolactic fermentation: None.
- 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 tobacco leaf.
- Palate: Velvet smooth and full-flavoured, with generous tannins..

SERVING SUGGESTIONS

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



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