



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 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 our Serre al Trono vineyard, in a naturally low-yield 45-year-old organic 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: 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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