




BORGO TURRITO
viticoltori dal 1890

DODICIVENTUNO

NERO DI TROIA
Indicazione Geografica Protetta
PUGLIA



In 1221 Frederick II of Swabia came to Capitanata land. DODICIVENTUNO is dedicated to him, it's produced with single-variety winemaking from Nero di Troia grapes, an ancient native vine of Puglia region. Warm, smooth, it has a large bouquet thanks to 12 months of aging in barrique.



Perfect to pair with red meats and matured cheeses. To serve at 18 °C.

DATA SHEET

APPELLATION NERO DI TROIA IGP PUGLIA

VINE 100% Nero di Troia

ABV 14%

SERVING TEMPERATURE 18°C

SIZE 75 CL

SOIL Medium dough tending to clay

VINE DENSITY 4.347 vine per hectare

PRUNING AND TRAINING SYSTEM Espalier with spurred cordon

YIELD 1,5 kg grapes per vine

HARVEST TIME 1st-2nd decade of October

HARVEST Manual harvesting in 18kg crates

REFINEMENT AND VINIFICATION Maceration in stainless steel tanks at 24-26°C, ageing in barriques of 225L for 12 months and refinement in bottle for 3 months