

LINGUE DI TERRA

NERO DI TROIA

Indicazione Geografica Protetta

PUGLIA



It's produced only during the best vintages with a careful hand-selection of the best grapes; after a quite long maceration time it is aged in barrique of French oaks and then refined in bottles for two years. Opulent, full-bodied, deep with long persistence. The bouquet is wide and complex: red fruits jams, with heaven and spiced scents in continuous evolution, at the end there are toasted and bit balsamic notes.



Ideal to pair with elaborated main courses, game and long-aged cheeses. Perfect to be drunk while eating dishes made with truffle.



BORGO TURRITO
viticoltori dal 1890

TECHNICAL SHEET

APPELLATION NERO DI TROIA IGP PUGLIA

VINE 100% Nero di Troia

ABV 14%

SERVICE TEMPERATURE 18°C

SIZE 75 CL

VINTAGE 2017

SOIL Medium texture tending towards clay and sandy

DENSITY OF IMPLANTATION 4.347 grapevine per hectar

TRAINING AND PRUNING SYSTEM Spurred cordon

YIELD 1,40 kg of grape per tree

HARVEST TIME Second decade of October

COLLECTION By hands in cretes of 18 kg

VINIFICATION AND AGEING Maceration in stainless steel tanks at 24-26 °C for almost 15 days, ageing in new barriques of 225 lt for 18 months and refining in bottles for at least 2 years
