



VILLA SCHINOSA®

NERO DI TROIA

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



*The Nero di Troia grape is the most representative indigenous black grape variety in Central Apulia.
The Nero di Troia is one of the vines selected for the new vineyards of Agricultural Company Schinosa.*



Characteristics

Production area:

North of Bari in Contrada Schinosa - Trani at an altitude of 70 metres.

Variety:

100% Nero di Troia

Vineyards:

Located on rich, argillaceous and tendentially limestone grounds, trained to spurred cordon system at 4'500 vines each hectare.

Wine making:

The grapes are picked in the last week of October. A 10-12 days maceration ensures maximum extraction of aromatic and colour components with frequent pump-overs in open air and fermentation at constant temperature.

Aging:

After a few months in glass-lined concrete vats, the wine matures in Slavonia's Rovere oak barrels of 35 Hl.. Successive ageing of the wine for further 3-6 months in bottles before release.

Analytical data:

<i>Alcohol</i>	<i>13,35%Vol.</i>
<i>Total or dry extract</i>	<i>35,50 g/l</i>
<i>Acidity</i>	<i>5,30 g/l</i>
<i>Volatile acidity</i>	<i>0,54 g/l</i>
<i>Residual sugar</i>	<i>some marks</i>
<i>Sulphure dioxide</i>	<i>92 mg/l</i>

Tasting notes:

Intense Ruby Red colour with light orange and violet nuances.

Intense, fresh aromas of violets and dark berry fruits. Lightly spiced.

Full-bodied but soft on the finish with a good balance between fruit and structure.

Reccomended with:

This wine is perfect with full-flavoured dishes, red meats, roasts and aged cheeses. Uncork the bottle a few hours before serving. Serve at 18°C in a large-size glass to appreciate the wine's bouquet.