



**BORGO TURRITO**  
viticoltori dal 1890

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# TERRA CRETOSA

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**NERO DI TROIA**  
Indicazione Geografica Protetta  
**PUGLIA**



Produced by a careful selection of Nero di Troia grapes cultivated on clay soils near the creek Cervaro. Intense ruby red, with smells of ripened red fruits, smooth and velvety tannins.



To pair with meats and aged cheeses.

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## TECHNICAL SHEET

**APPELLATION** NERO DI TROIA IGP PUGLIA

**VINE** 100% Nero di Troia

**ALCOHOL** 13 %

**SERVING TEMPERATURE** 18° C

**SIZE** 75 CL

**VINTAGE** 2017

**SOIL** Medium dough tendent to clay

**VINE DENSITY** 4.347 vine per hectare

**PRUNING AND TRAINING SYSTEM** Espallier with guyot pruning

**YIELD** 1,5 kg grapes per vine

**HARVEST TIME** 1st decade of October

**HARVEST** Manual harvesting in 18kg crates

**REFINEMENT AND VINIFICATION** Fermentation in stainless steel tank at 24-26°C, refinement in tonneaux of 500 lt for 6 months and then in bottle for 3 months