



# Troqué

**NERO DI TROIA**  
Protected Geographical Indication  
**APULIA**



Obtained from a selection of precious black Nero di Troia grapes, vinified with long maceration, followed by a passage in barriques and a further aging in the bottle.  
Of particular aromatic complexity, enveloping, warm and soft, it combines perfectly with game-based dishes and seasoned cheeses.



Ideal for braised.

## SCHEDA TECNICA

**APPELLATION** Nero di Troia PGI Apulia

**GRAPE TYPE** 100% Nero di Troia

**ALCOHOL** 13%

**SERVING TEMPERATURE** 18°C.

**WINE BOTTLE SIZE** 75 CL

**LAND** Medium dough tending to clay

**PLANTING DENSITY** 4.347 plants per hectare

**PRUNING and TRAINING SYSTEM** Espalier with spurred cordon

**YIELD** 1,50 kg of grapes per vine

**HARVEST TIME** First- second decade of October - Manual harvesting  
in 18 kg crates

**VINIFICATION and REFINEMENT** Maceration in steel tanks at 24-26 ° C,  
aging in barrels of 225 liters for 12 months and bottle aging for 3 months



2017 – *Concours Mondial de Bruxelles* – SILVER – (BELGIUM)