



17 88

NERO DI TROIA

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A story, a life, a family.

Dedicated to the year in which the history of our family began the dedication to the vineyards in this territory. The grapes of 1788 are carefully selected already from the post-setting phase with the pruning of the grape fruits in excess. Late harvest and manual at the end of October, after a slight drying of the grape on the plant. The production of this bottle is limited by the small number of grapes destined for this process. Long maceration and aging for 12 months in French oak barrels enhance the complexity and structure of this wine.

COMMERCIAL TOOLS

Wine name: 17 88
Name: NERO DI TROIA I.G.T. PUGLIA
Alcohol: 15,0 %
Color: INTENSE RED, IMPENETRABLE, WITH GARNET HIGHLIGHT
Aroma notes: HINTS OF LICORICE, BLACK CHERRY, BLUEBERRY, PLUM AND FIGS JAM, TOASTED, COFFEE AND COCOA
Taste: DRY, WARM, SOFT AND VELVETY, RIPE AND RED FRUITS IN TUNE WITH THE
ACID- TANNIC BALANCE. THE OLFACTORY-TASTE BOUQUET IS EXPLOSIVE AND
PERSISTENT

AGRONOMIC DATA

Field exposure: FLAT
Altitude: 93 Mt ABOVE SEA LEVEL
Harvest period: THIRD DECADE OCTOBER WITH GRAPE DRYING PLANT
Production area: CONTRADA GRASSANO DELLE FOSSE - ORTA NOVA (FG) – APULIA
Soil: MEDIUM WEAVING WITH PRESENCE OF SKELETON AND HIGH LIMESTONE
Variety: NERO DI TROIA SMALL GRAPE SINGLE VARIETY
Vineyard extension: 1.70 Ha
Age of the vineyard: 18 years
Growing form: SPALLIERA WITH SHORT GUYOT
Plants per ha: 4.347
Buds per plant: 6 to 8
Planting distances: 2.30 x 1.00mt
Bottles: 3.000

