

Geographical indication of origin Puglia ORGANIC NERO DI TROIA

Production area: in Tavoliere delle Puglie, in the agro of Cerignola, a few kilometers from the sea.

Soil: calcareous-clayey soil.

Grape varieties: Troia grapes (100%).

Cultivation system: "cordone speronato" with about 4.100 plants per hectar. The production is about 90 ql/hectar.

Vinification: manual harvesting; the carefully selected and harvested clusters are crushed and softly pressed; the must ferments at length along with the skins at a controlled temperature; refinement takes place in stainless steel, first, and then in 25 hl. Slavonian casks.

Organoleptic characteristics

Colour: intense ruby red with subtle hints of orange.

Bouquet: full and fragrant bouquet evoking withered fruits, spices and liquorice.

Taste: dry, well balanced taste, persistent.

Matching with food: it pairs impressively with roasted meat and aged cheeses.

Serving temperature: 20-22° C.; to be kept in a cool place.

Alcohol strenght: 13,00% vol.

Sulphur dioxide (SO₂): 72-90 mg/l. (at the time of bottling)

Packaging: 750 ml. bottles

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
750 ml	6	16	112	7	672



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