



NERO DEL DUCA

Apulia I.G.P.

Nero di Troia



Product Typology: dry red wine obtained by processing only Nero di Troia grape.

Grape blend: Nero di Troia in purity, from organic farming.

Wine-making: manual harvest of grape came to perfect maturation in late October; grape pass slowly through the crusher-destemmer and then follows the fermentation with maceration for 10 days at steady temperature of 26°C; natural malolactic fermentation.

Refinement for at least 12 months in barrique of medium size passing through a second and a third transfer.

After bottling follows a period of aging in bottle for minimum 3 months.

Colour: bright ruby red.

Aroma: varied ripe red fruit; are also emphasized spicy aroma and marasca cherries; a little hint of vanilla.

Flavour: full-bodied and solid taste; harmonious and well-smoothed tannins that prelude to persistent sweet and spicy notes.

Recommended matching: ideal with main courses of Mediterranean tradition; excellent with meat dishes and aged cheese.

Service temperature: serve at temperature between 18 - 20°C, better if poured in a decanter.

Bottle size: 750 ml.



MASSERIA®
DUCA D'ASCOLI
NERO DI TROIA BIOLOGICO

Masseria Duca d'Ascoli Srl

SS 100 - Km. 13 - C.da Cisterna M.te Pidocchio - 71025 Castelluccio dei Sauri (FG)

Tel/ fax +39 0881 962188 - Mobile +39 347 2952215

www.masseriaducadascoli.it - info@masseriaducadascoli.it