



# NERO PURO

## 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 harvesting of grape came to perfect maturation in early October.

Immediate transport to the winery.

After the grape pass through the crusher-destemmer follows the fermentation with maceration for 10 days at steady temperature of 26°C, the air is frequently renewed; natural malolactic fermentation.

Refinement in steel vat.

After bottling, a further period of aging in bottle for minimum 3.

**Colour:** bright ruby red.

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

**Flavour:** robust taste; perceptible tannins but well harmonized with wine texture.

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

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

**Bottle size:** 750 ml.



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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](http://www.masseriaducadascoli.it) - [info@masseriaducadascoli.it](mailto:info@masseriaducadascoli.it)