

PASSITO DEL DUCA

Apulia I.G.P.

Nero di Troia



Product Typology: sweet red wine.

Grape blend: 100% Nero di Troia in purity, from organic farming.

Wine-making: late harvest of grape on November after the passerillage raising of grapes on the plant. Gentle processing of grape and “submerged cap” maceration. Slow fermentation without depletion of natural sugar. Mild clarification and ensuing cold stabilization, bottled one year after the harvest.

Colour: intense cherry red with purple reflections.

Aroma: intense aromatic notes with emphasized red fruit hint.

Flavour: full-bodied taste in a satisfying sweetness, spicy persistence.

Recommended matching: astonishing with red meat and medium-aged cheese, traditionally with desserts and exquisite artisan chocolate.

Service temperature: around 19°C.

Bottle size: 375 ml.



MASSERIA®
DUCA D'ASCOLI
NERO DI TROIA BIOLOGICO

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