



POGGIO  
MARÙ



# NERO DI TROIA PUGLIA

INDICAZIONE GEOGRAFICA PROTETTA



GRAPE VARIETY  
Nero di Troia



ALCOHOL  
13 %



SERVING TEMPERATURE  
14-16 °C



RESIDUAL SUGAR  
12 g/l

- Hand-harvested at the end of September
- Vineyards in the Province of Bari
- Vine training system: Guyot
- 5000 vines per hectare; average yield per vine: 2 kg
- Age of the vines: 10 years
- Fermentation and skin maceration for 8 days at a controlled temperature of 22-23°C.

**COLOR:** Bright red with purple rim

**BOUQUET:** Aromas of preserved damson, baking spices, pepper and tobacco

**PALATE:** Fine and dense tannic texture with a long and lingering finish

**SERVING SUGGESTIONS:** Meat-based pasta and rice dishes, game, and mature cheese

