



## IL TRATTO 2009 - ROSSO

### DENOMINAZIONE DI ORIGINE CONTROLLATA "CASTEL DEL MONTE"

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GRAPE: NERO DI TROIA (80%) AND MONTEPULCIANO (20%)

PRODUCTION'S AREA: ITALY, ANDRIA (BT) - CASTEL DEL MONTE, CONTRADA COCEVOLA

VINEYARD'S SIZE: 3 HA

EXPOSITION AND ALTITUDE: EAST-WEST, 250 MTS ABOVE THE SEA LEVEL

SOIL: CALCAREOUS AND CLAYEY

TRAINING SYSTEM: SPURRED CORDON

DENSITY: 5.000 VINS /HA

YIELDS: 60 Q.LI/HA

HARVEST TIME: LAST TEN DAYS OF OCTOBER, HAND HARVESTED

VINIFICATION: THE TWO GRAPE VARIETIES ARE PROCESSED SEPARATELY. MANUAL HARVESTED THEN DESTEMMED AND MACERATED WITH CONTROLLED TEMPERATURE NEVER EXCEEDING 25°C FOR 20 DAYS WITH DAILY PUMPING. BOTH VARIETIES FERMENT AND AGE IN FRENCH OAK BARRELS. NOT STABILIZED, UNFINED AND UNFILTERED. THEREFORE THE WINE CAN THROW SOME SEDIMENTS.

AGEING PROCESS: 36 MONTHS IN NEW AND MAINLY USED FRENCH OAK  
RACKED AND BLENDED WITH EXTRA AGEING IN STAINLESS STEEL VATS FOR 6 MONTHS.

BARRIQUES, THEN

ALCOHOL: 14,50 % VOL

MAIN CHARACTERISTICS: IL TRATTO IS A DOC CASTEL DEL MONTE WINE. COMPLEX AND ELEGANT IS MADE BY BLENDING TWO HISTORICAL GRAPES OF THE AREA: NERO DI TROIA AND (80%) AND MONTEPULCIANO (20%).  
THE PALATE IS RICH WITH LINGERING NOTES OF MEDITERRANEAN GARRIGUE, ROSEMARY AND BLACK OLIVES HARMONIOUSLY SUPPORTED BY A BALANCED ACIDITY.

FOOD AND WINE PAIRING: THIS WINE ENHANCES THE FLAVORS OF THE MEDITERRANEAN CULINARY TRADITION THAT BLENDS WITH ALL THE TASTY PASTA DISHES WITH MEAT SAUCE. GREAT PAIRING WITH VEGETABLE SOUPS WITH CHEESE, MEAT ROLLS, GRILLED VEGETABLES, ROASTED MEAT. SERVE AT ROOM TEMPERATURE, AROUND 20 ° C, DECANT AN HOUR AHEAD TO ENHANCE THE EXTENDED BOTTLE AGEING.

NR. OF BOTTLE PRODUCED: 6.600