ROSATO COCEVOLA - NERO DI TROIA - 2019 INDICAZIONE GEOGRAFICA TIPICA PUGLIA UVA DI TROIA ROSATO



GRAPE: NERO DI TROIA

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

VINEYARD: 0,35 HA.

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

SOIL: SANDY-SLIMY WITH A GOOD PRESENCE OF SKELETON.

TRAINING SYSTEM: SPURRED CORDON

DENSITY: 5.000 VINES/HA.

YELDS: 105 Q.LI/HE

HARVEST: LAST TEN DAYS OF OCTOBER, MANUAL HARVESTED.

VINIFICATION: MANUAL HARVEST WITH STRICT GRAPE SELECTION BOTH IN THE VINEYARD AND IN THE CELLAR. SOFT PRESSING FOLLOWED BY FERMENTATION TO A CONTROLLED TEMPERATURE AT 14/16° C. IN STAINLESS STEEL VATS.

AGEING PROCESS: 3 MONTHS IN FRENCH OAK BARRIQUE WITH FREQUENT LEES STIRRING

ALCOHL: 13% VOL

MAIN CHARACTERISTICS: INTENSE BING CHERRY AT SIGHT WITH AROMAS REMINDING RIPE CHERRY, ROSE'S PETALS AND MARASCHINO. FRESH AND MEDIUM BODIED ON THE PALATE. BALANCED WITH A PERSISTENT AND NICE SALTY NOTE ON THE PALATE.

NR. OF BOTTLES PRODUCED: