



ROSSO COCEVOLA - 2017

DOCG CASTEL DEL MONTE NERO DI TROIA RISERVA

GRAPE: NERO DI TROIA

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

VINEYARD: 1,47 HA

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

SOIL: CALCAREOUS CLAYEY

TRAINING SYSTEM: SPURRED CORDON

DENSITY: 5.000 VINES PER HECTARE

YIELDS: 80 Q.LI/HA

HARVEST: LAST TEN DAYS OF OCTOBER, HAND HARVESTED

VINIFICATION: HAND HARVESTED WITH STRICT GRAPE'S SELECTION. PRESSED AND MACERATED AT CONTROLLED TEMPERATURE NEVER EXCEEDING 25°C FOR 20 DAYS. DAILY PUMP-OVERS DURING THE FERMENTATION. NOT STABILIZED, UNFINED AND UNFILTERED. THEREFORE THE WINE CAN THROW SOME SEDIMENTS.

AGEING PROCESS: AGED FOR 12 MONTHS IN USED FRENCH OAK BARRIQUE, THEN RACKED PLUS FURTHER AGEING IN STAINLESS STEEL VATS.

ALCOHOL: 13,50% VOL

MAIN CHARACTERISTICS: ROSSO COCEVOLA DISPLAYS A DEEP RED COLOUR. ITS SWEET AROMA EVOKES NOTES OF BLUEBERRY AND SOUR BLACK CHERRY. SOFT ON THE PALATE SUPPORTED BY BALANCED TANNINS THAT GIVE WAY TO A LOVELY PERSISTENCE.

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 LONG BOTTLE AGEING.

BOTTLE PRODUCED: 12.800