



VANDALO 2009 - NERO DI TROIA

DENOMINAZIONE DI ORIGINE CONTROLLATA "CASTEL DEL MONTE"

GRAPES: BLACK OF TROY.

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

AREA OF CULTIVATION: 0,85 HA. DEDICATED TO THE VANDALO.

EXPOSITION AND ALTITUDE: EAST-WEST, 250 MT A.S.L.

TYPOLOGY OF THE GROUND: CALCAREOUS CLAYEY

CULTIVATION: SPURRED CORD

DENSITY OF THE PLANT: 5.000 STUMPS

RENDERING: 119 Q.LI/ HA

VINTAGE: END OF OCTOBER, MANUAL VINTAGE

VINIFICATION: MANUAL VINTAGE AND SELECTION OF THE BUNCHES. PICKING OF GRAPES FROM THE BUNCH, PRESSING AND MACERATION TO A CHECKED TEMPERATURE NOT OVER 25°C FOR 20 DAYS. DAILY PUMP-OVER FERMENTATION. IN COURSE OF PRE-BOTTLING NO STABILIZATION PROCESS IS EXECUTED, THEREFORE, SOME TRACES OF CRYSTALLINE PRECIPITATES ARE SUPPOSED TO BE FOUND.

TYPE AND TIME OF SHARPENING: SHARPENING FOR 36 MONTHS IN NEW FRENCH OAK BARRIQUES, THEN IN STILL FOR 6 MONTHS.

ALCOHOLIC STRENGTH: 14,5% VOL.

ORGANOLEPTIC CHARACTERISTICS: VANDALO IS A WINE WITH A COMPLEX BOUQUET WITH HINTS OF FRAGRANT FLOWERS AND RED FRUITS THAT RANGE FROM PINK TO CHERRY. THE PALATE SHOWS ELEGANT AND ROBUST HARMONIOUSLY SUPPORTED BY A BALANCED ACIDITY. THE NOTES OF VANILLA BECAUSE OF WOOD AFFINITY, ARE WELL PROPORTIONED AND NOT DOMINATE THE TYPICALITY OF THE FRUIT.

FOOD AND WINE PAIRING: A WINE THAT ENHANCES THE FLAVORS OF THE MEDITERRANEAN CULINARY TRADITION THAT BLENDS WITH ALL THE TASTY PASTA DISHES MADE OF MEAT SAUCE AND VEGETABLE SOUPS WITH CHEESE, MEAT ROLLS, GRILLED AND ROASTED MEAT. SERVE AT ROOM TEMPERATURE, AROUND 20 ° C, DECANT AN HOUR BEFORE THE TASTING TO ENHANCE THE LONG AGING IN THE GLASS.

NR OF BOTTLES PRODUCED: 9.000