



VANDALO - 2015

DOCG CASTEL DEL MONTE NERO DI TROIA RISERVA

GRAPE VARIETY: NERO DI TROIA

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

SINGLE VINEYARD: 0,94 HA. DEDICATED TO THE VANDALO WINE ONLY.

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

SOIL: CALCAREOUS CLAYEY

TRAINING SYSTEM: SPURRED CORDON

DENSITY: 3.000 VINES/HA

YIELDS: 70 Q.LI/ HA

HARVEST TIME: END OF OCTOBER, MANUAL HARVEST ONLY.

VINIFICATION: HAND HARVESTED WITH STRICT GRAPE'S SELECTION. PRESSED AND MACERATED FOR 20 DAYS 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 PROCES: 24 MONTHS IN NEW FRENCH OAK BARRIQUES, THEN EXTRA MORE MONTHS IN STAINLESS STEEL VATS.

ALCOHOL BY THE VOLUME: 14 % VOL

MAIN CHARACTERISTICS: VANDALO IS A WINE WITH A COMPLEX BOUQUET WITH HINTS OF FRAGRANT FLOWERS AND DEEP DENSE RED FRUIT. THE PALATE IS ELEGANT YET ROBUST HARMONIOUSLY SUPPORTED BY A BALANCED ACIDITY. VANILLA'S NOTES ARE SUBTLE AS THE WINE HAS ALREADY EVOLVED WITH EXTENDED BOTTLE AGEING ALLOWING THE FRUIT TO EMERGE DOMINANT WITH ITS MEDITERRANEAN FEATURES. ROUND AND LINGERING. VANDALO IS PRODUCED ONLY WHEN VINTAGE CONDITIONS ARE EXCELLENT ALLOWING PERFECT FRUIT TO BE ELABORATED FOR THIS RESERVE WINE.

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 AGING IN THE GLASS.

NR OF BOTTLES PRODUCED: 3.600