

Boccantino

Nero di Troia Primitivo Puglia IGT

Vinification

The grapes are harvested by hand at the beginning of September. The fermentation takes place at a controlled temperature between 20°C and 22°C. Part of the wine ages in stainless steel tanks and another part in big oak barrels. The blend undergoes a final aging for 3 months in stainless steel tanks.

Description

Enveloping scents and an intense red color characterize this Apulian wine. Fresh bouquet with spicy and fruity hints. Round, soft and velvety taste.

Food Pairings

It is a classic red wine, perfect with red roasted meat. It is excellent with mature cheese and salami.

Nero di Troia, Primitivo	**Puglia**	**14-16 °C**	**Alcol: 14%** **Zuccheri: 8 g/l**