



**MASSERIA
BARONE MELODIA**
WINES & VINEYARDS

NERO DI TROIA I.G.P. PUGLIA "TROY"

PROTECTED GEOGRAPHICAL INDICATION

PRODUCTION AREA

NORTH OF BARI, 70 METERS ABOVE SEA LEVEL.

GRAPE VARIETY

100% UVE DI TROIA

VINEYARDS

GRAPES CULTIVATED ON ESPALIERS WITH SPURRED CORDON ON A CALCAREOUS, CLAYEY, AND FERTILE SOIL. VINES: 4.500/HA.

VINIFICATION

GRAPES ARE HARVESTED DURING THE END OF OCTOBER. THE MACERATION PHASE LASTS FROM 10 TO 12 DAYS, SO AS TO OBTAIN THE MAXIMUM EXTRACTION OF THE AROMATIC AND COLORANT SUBSTANCES. FREQUENT PUMPING OVER FOR OXYGENATION. FERMENTATION TEMPERATURES ARE CONSTANTLY CONTROLLED.

MATURATION

IN VITRIFIED CONCRETE TANKS FOR A FEW MONTHS, FOLLOWED BY A MATURATION PERIOD IN 35 HL SLAVONIAN OAK BARRELS. REFINING IN THE BOTTLE FOR 3 -6 MONTHS.

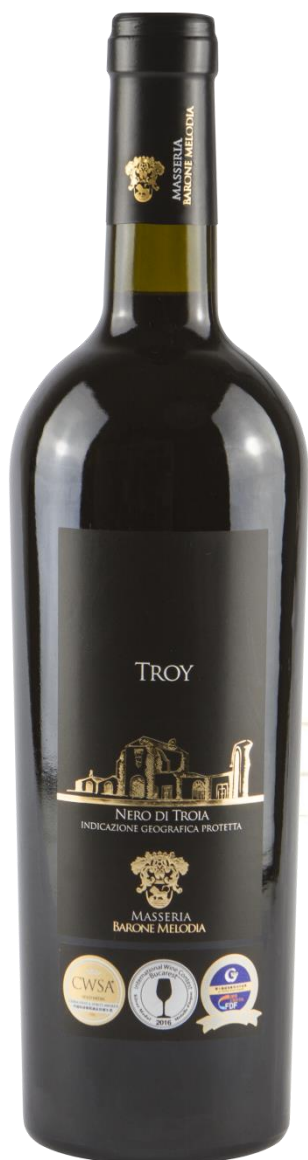
TASTING NOTES

A RUBY RED WINE WITH ORANGE AND PURPLISH NUANCES, VINOUS AND PERSISTENT AROMA WITH NOTES OF BLACKBERRIES AND VIOLET. A WINE WITH A DRY BUT SOFT AND VELVETY PALATE, WELL-BALANCED, AND WITH TASTY TANNINS.

FOOD PAIRING

PERFECT WITH SAPID MAIN DISHES, RAGOUT, ROASTED LAMB, GAME, AND WELL-AGED CHEESES. UNCORK AT LEAST ONE HOUR BEFORE SERVING AT 18°C.

PRODUCT OF PUGLIA, ITALY



EAN CODE	BOTTLE	PIECES PER BOX	BOXES PER PALLET	BOXES PER LAYER	ALCOOL %
8051499071080	750 ML	6	100	20	13,5

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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