



# Versure 105

NERO DI TROIA IGP PUGLIA

Ruby red color and typical floral aroma accompanied by small red fruits; taste full, soft, harmonious and elegant.

**Variety** 100% Nero di Troia

**Training system** Cordon espalier spurred with 4000 vines/ha

**Soil type** Calcareous-tuffaceous

**Aging** after completing malolactic fermentation, transfer and filling of 25 hl barrels; after resting in the barrels, decanting and filling in 225 liter barrels; after the 6 month stop in the barrique, racking and rest period for 4 months in concrete tanks before bottling; aging in bottle for 6 months.

**Alcohol** 13,5%

**Food pairing** based first courses of cooked vegetables with the addition of salted anchovies and chilli pepper, legume soups, pasta with meat sauce of red meats, roasted meats, braised meats, cheeses seasoned, cured meats, even spicy ones, taralli with wine.

**Serve at** 18°-20°C