

G
BIOCANTINA
GIANNATTASIO



NERO DI TROIA IGP PUGLIA

THE WINE

Type of wine: Organic Dry Red Wine
Alcoholic Degree: 13 degrees
Grape variety: Trojan Black Color
Nement : Steel & Bottle

THE VINEYARD

Espalier with Guyot IGP Puglia pruning
Average age of the vineyard: 10 years
Terroir: clayey, sandy, calcareous
Average yield: 70hl / ha
HARVEST: Manual

DESCRIPTION

Biocantina Giannattasio is one of the most innovative reality of Puglia despite maintaining a rigid and constant tradition of production. Since 2012, with the aim of enhancing the native vines of Puglia with a marked sensitivity towards the organic farming regime, it has chosen the production site where to produce red wines with a strong territorial connotation. Through innovative oenological procedures aimed at enhancing this vine and its strong identity. Collected in small boxes, crushing-stemming and fermentation in stainless steel at a controlled temperature, with the sole fermentation of yeasts. Maceration on the skins for 3 days at the end of the alcoholic fermentation. The same will be left to mature in steel tanks at regularly controlled temperatures for a period of 4 months.

TASTING NOTES

Ruby and bright red. On the nose aromas of fresh, ripe and fragrant fruit. Large room for fruit, well ripe, but it is scanned. Cherry, raspberry and a clear blood note of beetroot. Slight nuances of vanilla, black pepper. Olfactory bouquet confirmed and emphasized during tasting. Elegant, complex and durable structure.

POTENTIAL PRESERVATION IN CELLAR: 10/15 years

FOOD COMBINATION: First courses of meat,
meat with structured and complex cooking, cheeses, vegetables

SERVICE TEMPERATURE: 18°

PRESS REVIEW

Bibenda - Vini Buoni D'Italia - Decanter Awards - Challenge Millesime Bio