

NEIA

Grifone Collection line

Classification:

Puglia Indicazione Geografica Protetta.

Grapes: Nero di Troia single variety.

Production area: first hilly slopes of Murgia, at the north-east of Ruvo di Puglia.

System: apulian pergola.

Harvesting: end of september.

Vinification: the grapes, manually harvested, are transferred to the production site and subjected to crushing. The vinification takes place by the use of the Kryos, according to the reduction technique. The machinery receives the pressed, lowers the temperature to about 10 °C, completely removes the dissolved oxygen, saturates it with CO₂ and transfers it to the next stage of processing. The grapes in the press undergo a short maceration for 4/6 hours, in order to extract the aromas of the skins. The must is collected for fermentation in stainless steel at 15 °C. The wine ages for 30 days on the lees before being bottled. Throughout the production process, must and wine are preserved from contact with the air, until bottling, this reduces the use of the sulphur dioxide and enhances all the scents.

Organoleptic characteristics: The visual impact is delicate and elegant, whereas on the nose bursts the intensity and complex structure of this wine, rich in hints reminiscent of fresh red berries. On the palate it does not disappoint: the distinct notes of crisp fresh fruit, grapefruit and passion fruit remain. Pleasantly acidic, in the finish reveals a subtle savory note.

Food pairing: Excellent as an aperitif served with croutons with goat cheese and tuna bottarga, beef fillet tartara, Mediterranean salads, pacchero with ricciola and zucchini cream, salmon tataki.

Serving temperature: 8 °C

Analytical data:

ABV: 12,5% vol

Residual sugar: 6,00 g.l.

Total acidity: 5,70 g.l.

