

NERODIVO

Grifone Collection line

Classification:

Puglia Indicazione Geografica Protetta.

Grapes: Nero di Troia - Primitivo.

Production area: selected vineyards in Ruvo di Puglia, on the calcareous hills of Alta Murgia National Park.

System: spur-pruned cordon

Harvesting: from the first decade of September until the second half of October.

Vinification: the grapes, manually harvested, are taken to the production site for the selection of the bunches and subsequent crushing. Following the prefermentative maceration at a controlled temperature, the must is left to ferment with selected yeasts in steel for 7/10 days. It is then gently pressed. The wine ages for 10 months in oak barrels before being bottled and putted on the market.

Organoleptic characteristics: this wine has an intense red color, impenetrable, to the nose opens a bouquet of vigorous scents, among which stand out blackberry and plum. In the mouth is perceived round and full-bodied, with an elegant structure that distinguishes its character. The tannins tease the taste and leave room for a balsamic finish.

Food pairing: fettuccine with boar meat sauce, torcinelli, pork and bacon skewers, apulian "bombette", seasoned caciocavallo silano.

Serving temperature: 18 C°

Analytic data:

ABV 14,00% vol
Residual sugar 8,10 g.l.
Total Acidity 5,20 g.l.

