

AUGUSTALE ROSSO

Augustale line



Classification:

Castel Del Monte Nero di Troia riserva
Denominazione di Origine Controllata e Garantita.

Grapes: nero di Troia single variety.

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

System: cordon spur with a density of 4,000 vines per hectare.

Harvesting: late October.

Vinification: the grapes, on being harvested from the 30-year-old vines, are taken to the winery for careful selection of the best bunches of grapes and subsequent destemming and crushing. This is followed by a pre-fermentative maceration at 12°C, after which the must is left to ferment in steel containers for 10-15 days at 23°C. It is then soft-pressed, and malolactic fermentation takes place. The wine is then aged for 12 months in wood, partly in second fill barrels and partly in large 80HL casks. After bottling it is allowed to age for a further 6 months before being sold.

Organoleptic characteristics: a deep, impenetrable ruby red colour. A bold character and peerless intensity to the nose. Red roses and potpourri, preserved fruit and sweet chocolate cherries, cloves, menthol and aromatic tobacco. In the mouth, the alcohol and the tannins balance each other out to provide intense freshness, the passe-partout for a long life in the bottle. A long finish with toasted and balsamic notes.

Food pairing: cavatelli pasta with lamb ragù, tripe with potatoes, pork chops with horsemeat sauce, sausages baked in the oven with cherry tomatoes, marro (Italian haggis).

Serving temperature: 18 C°

Analytic data:

ABV 14%

Residual sugar 8,10 g/l.

Total acidity 5,2 g/l.