

# JAZZO DEL DEMONIO

## Le Contrade line



**Classification:**

Nero di Troia Indicazione Geografica Protetta.

**Grapes:** Nero di Troia single variety.

**Production area:** Ruvo di Puglia, calcareous hills of Murgia.

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

**Harvesting:** late October, early November.

**Vinification:** the grapes are immediately taken to the winery to undergo destemming and crushing. There is then a pre-fermentative maceration for 24-48 hours, after which the must is left to ferment in steel containers for 7-10 days at a controlled temperature. After racking, the wine undergoes malolactic fermentation before being left ageing in second-hand barrels. Then the bottling follows. It is ready to be sold after a few months of ageing in the bottle.

**Organoleptic characteristics:** ruby red tending towards vermillion. Ripe fruits are at the fore, especially red and black cherries. Smooth tannin and freshness in the mouth give this wine a balanced character and it has a long, decidedly balsamic finish.

**Food pairing:** bread dumplings in tomato sauce, flame-grilled meat, stuffed meat, dried meats, horsemeat stew, aged canestrato Pugliese cheese.

**Serving temperature:** 18 C°

**Analytical data:**

ABV 13%

Residual sugar 14,00 g.l.

Total acidity 5,30 g.l.