



Rivera “Violante” Nero di Troia



Varietal: 100% Nero di Troia

Elevation:

Practice:

Dry Extract: 80 mgr/l

ph: 3.48

Appellation: Castel Del Monte DOC

Soil:

Alcohol %: 13

Acidity: 5.5 gr/l

Sugar Residual: 2.10 gr/l



Tasting Notes: Luminous purple-red; rich bouquet of wild red berry fruit with notes of sweet violet; medium-bodied palate, fruity and mineral with a lingering and long finish.

Winemaking: Harvest is carried out in the 2nd week of October. A 9-10-day maceration in stainless steel vats with careful pump-overs, micro-oxygenation and delestage ensures the extraction of aromatic and colour components without exceeding in tannin content.

Aging: The wine is aged for 12 months in vitrified concrete vats undergoing microoxygenation. The wine is released after at least 3 months of bottle ageing.

Food Pairing: Perfectly complements pasta and meats and ideal with the local cheese Burrata, but it is also very pleasant on its own.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com