

TAGARO



Production area:
North-eastern area of
Bari, 250-300 m above
the sea level



Per hectare plants:
3800



Land:
Sandy and calcareous



Vinification:
Destemming of grapes
and maceration at 4/5° C
for 24 hours. Alcoholic
fermentation at a controlled
temperature of 24-26°C
and racking at the end.
Soft pressing of marcs.



Grape variety:
Nero di Troia



Ageing:
After the malolactic
fermentation in inox silo
the wine ages in French
durmast wood of medium
toasting for 4 months.
Then it is bottled and ages
in the bottle.



Age of vineyards:
10-15 Years



Cultivation system:
Espalier with spurred
cordon pruning

ORGANOLEPTIC CHARACTERISTICS



Colour:
Intense red
with violet reflections



Fragrance:
Intense and persistent with
scents of red fruits and spices



Taste:
Soft and persistent with
pleasant notes of black
currant and blackberry,
wisely balanced tannin.



Wine pairing:
Meat dishes and dried fruits



Serving:
Serve at 18/20°C
Decant before serving

MANCINELLO
NERO DI TROIA

