



# MONTE TESSA

## Nero di Troia



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



**Per hectare plants:**  
4500



**Land:**  
Sandy and calcareous-clay



**Vinification:**  
Destemming of grapes and cold maceration at 4/5° C for 18/36 hours. Alcoholic fermentation at a controlled temperature and racking at the end. Soft pressing of marcs.



**Grape variety:**  
Nero di Troia



**Ageing:**  
After the malo-lactic fermentation in inox silo, the wine ages in French durmast wood of medium toasting where it ages for 4 months. Then it is bottled.



**Age of vineyards:**  
10-15 Years



**Cultivation system:**  
Espalier with guyot pruning

### ORGANOLEPTIC CHARACTERISTICS



**Colour:**  
Intense red with purple hints



**Fragrance:**  
Intense and fruity with sweet spiced notes



**Taste:**  
Soft and persistent with a wisely balanced tannin



**Wine pairing:**  
Roasted red meats, main courses with red meats typical of the Mediterranean cuisine and seasoned cheeses



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

