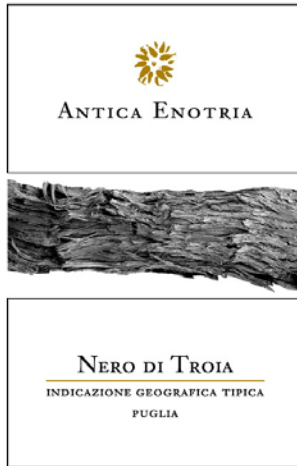


NERO DI TROIA, PUGLIA IGT, 2006 (CERTIFIED ORGANIC)

Azienda Agrobiologica Di Tuccio Raffaele (Antica Enotria)



Since 1993, Antica Enotria has been producing their wines without the use of chemicals pesticides, herbicides or fertilizers. Located in the province of Foggia, just a few miles from the Gulf of Manfredonia, Antica Enotria grows these indigenous grapes: Nero di Troia, Aglianico, Montepulciano, and Falanghina.

Tasting Notes: A lean yet muscular, softly tannic wine suggestive of dark red-berry fruit with notes of licorice and leather.

NOTABLE AWARD:

87 - Wine Enthusiast, March 2009

RECENT VINTAGE - 2005

"Intense black fruit is framed by sappy and herbaceous aroma notes, with whiffs of anise and leather carrying over on the palate in a nicely structured, dry and acidic red." Robin Garr's 30 Second Wine Advisor - 9/14/07

Two bicchieri - "...smoky, red fruits nose and a lively, well-structured palate." Gambero Rosso, Italian Wines 2007

Region: Puglia

Classification: Puglia IGT

Area of Production: Daunia - Northern Puglia

Grape Variety: 100% Nero di Troia (Certified Organic Grapes)

Soil: Mixed (Limestone&Clay)

Average Age of Vines: 10-15 years

Trellising System: Guyot

Spacing of the Plants: Approx 1800 plants per acre

Production per Acre: 4.02 tons

Vinification Technique: After harvesting and slight crushing, the grapes are left to macerate on their skins and ferment at a controlled temperature of 25°C for 12 days.

Maturation: Ages in steel tanks for 8 months followed by an additional 6 months in oak barrels.

Total Acidity: 5.40 g/l

Residual Sugar: 0.20 g/l

PH: 3.64

Alcohol: 12.5%

Total Cases Produced: 1,250