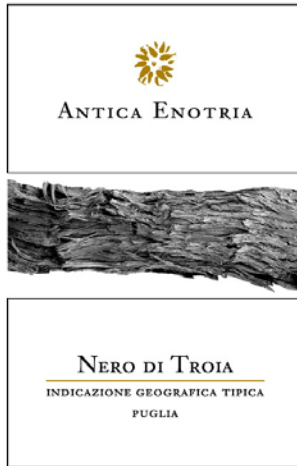



NERO DI TROIA, PUGLIA IGT, 2007 (CERTIFIED ORGANIC)

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. The winery is located in the province of Foggia just a few miles from the Gulf of Manfredonia in Puglia.

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

 One Bicchiere - Gambero Rosso, Italian Wines 2011

90pts - Gregory Dal Piaz, snouth.com
"This has a hint of Band-Aid on the nose but there is also deep, wild blueberry and blackberry fruit topped with sweet licorice tones and a nice tarry overtone. Light and lively on entry with very clear, brisk, wild berry fruit. The tannins here are small-scaled but firm, adding a light bitter underlay to the aromatic, fresh, precise finish."

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: 9 years

Trellising System: Guyot

Spacing of the Plants: Approx 1800 plants per acre

Production per Acre: 3.57 tons

Vinification Technique: After harvesting and slight crushing, the grapes are left to macerate on the 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: 5.50 g/l

Residual Sugar: 0.25 g/l

PH: 3.6

Alcohol: 13%

Total Cases Produced: 1,250