



# SAN MARZANO



## Talò

NERO DI TROIA PUGLIA IGP

**Wine type:** Red

**Grape:** Nero di Troia

**Appellation:** Puglia IGP

**Vine training:** Espalier

**Production area:** Alta Murgia, Puglia, at about 180 m above sea level

**Soil:** Deep, medium textured, clay-rich and with a good presence of rocks

**Harvest:** Mid-October

**Vinification:** Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts

**Ageing:** In French and American oak barrels for 6 months

**Tasting notes:** Intense and vivid ruby red colour; an elegant bouquet of violets, cherries and blackberries, spicy notes of coriander, black pepper and liquorice. Toasted aromas of tobacco and cocoa enhance a complex olfactory profile. A firm but elegant tannin refines its structure; an intriguing acidity makes it fresh and with a good ageing potential

**Best served with:** Rich dishes like lasagna, pasta with ragout sauce, fresh hand-made pasta with full-flavoured sauces. Ideal to pair also with red meat dishes like stewed and braised veal, grilled steaks. Medium-aged cheese is also a must have with it

**Serving temperature:** 16-18°C



WINE SHARING BEAUTY