

MASSERIA Supreno™

NERO DI TROIA I.G.T.

Grape Varietals: 100% Uva di Troia.

Vineyards: Puglia.

Average age of the vines: 30 years.

Soil: Calcareous, chalk, clay.

Harvest Period: Second half of October.

Vinification: Traditional fermentation and extended maceration. Aging in the bottle for six months.

Alcohol Content: 13.5% by vol.

Residual Sugar: 4 grams per liter.

Color: Intense ruby red with garnet edges.

Aroma: Intense fruit notes (blackberry and blueberry) with a refined spice note.

Palate: Full, with great structure, very well balanced.

Food Suggestions: Red meat, pasta with meat-based sauces, Salmon.

Serving Temperature: 16-18 °C / 61-64 °F.

