

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 barrels for three months and in the bottle for six

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: 17 °C / 63 °F

