



## **LAMA DI PIETRA**

### ***Nero di Troia Puglia IGP***

#### **GRAPES**

Nero di Troia 100%

#### **PRODUCTION AREA**

Puglia

#### **ALCOHOL**

12.5% by vol.

#### **VINEYARDS**

Our vineyards grow in a warm and dry area in the north part of Puglia where the calcareous and clay soil helps to stay cooler and retain water during the very hot summer season. The beauty and the elegance of this vines come from the thermic excursion between day and night.\

#### **VINIFICATION**

The grapes are harvested the second half of October. Fermentation with long maceration at controlled temperature with selected yeasts. Aged 10 months in stainless-steel tanks.

#### **SENSORY FEATURES**

Ruby with violet reflections; complex bouquet with notes of red fruits (mulberry, cherry), soft on the palate with delicate tannins, persistent; full-bodied, elegant and well-structured.

#### **BEST SERVED WITH**

Red meat, aged cheese, game dishes.

#### **SERVING TEMPERATURE**

16-18°C

