



INFINITUM

Nero di Troia Puglia IGT Rosso

GRAPES

Nero di Troia

VINEYARD LOCATION

Apulia - hills in the north of Bari

ALTITUDE

350 - 400 mt. a.s.l.

SOIL

Calcareous-clayey with medium texture

TRAINING SYSTEM

Vertically trellised spurred cordon

CEPPI/HA

4500

GRAPE YIELD KG/HA:

11,000 kg

HARVEST

Late october

VINIFICATION

With long fermentation

AGEING

Steel 10 months - bottle

ALCOHOL CONTENT

13,0% by vol

COLOUR

Deep ruby red with marked purple glints

SMELL

Intense, full and fragrant bouquet, with notes of raspberries and blueberries

TASTE

Full, with a great body, robust, with sweet tannic notes

FOOD PAIRING

Classic red wine, perfect to match red meat, roast, game, ripe cheese and salami.

SERVING TEMPERATURE

18°-20°C

STORING

In a cool place, away from light and sources of heat

AVAILABLE SIZES

Bottle It. 0.750