



VIGNA PEDALE

Castel del Monte DOCG Rosso Riserva

Not all pioneering wines have become classics, but Vigna Pedale has made it. This is the first 100% Nero di Troia to be produced. A symbolic wine, it proves that in Puglia it is possible to conceive a different, novel type of wine.

TASTING NOTES

Ruby-red in color with garnet reflections. The nose is intense, fragrant, with balsamic and small red berry notes. In the mouth it is elegant, with considerable texture and pristine tannins. The palate also reveals hints of spices.

GRAPE VARIETIES

Nero di Troia

VINEYARDS

Puglia, hills in the Castel del Monte DOCG appellation (in the hamlet of Pedale)

ALTITUDE

400-500 m a.s.l.

SOIL

Clayey limestone, medium textured

VINE TRAINING

Free-standing espalier, spurred cordon

VINES/HA

4,500

GRAPE YIELD KG/HA

9000 kg

HARVEST PERIOD

Late October — early November

WINEMAKING

Fermentation with lengthy maceration

AGING

8 months in steel - 12 months in wood (large barrels)

ALCOHOL CONTENT

13% vol.