

HUMARA

RED WINE FROM NERO DI TROIA GRAPES

Independent, incisive and alluring. A wine with an exclusive personality that meets the expectations of new tasting stimuli, for an exceptionally exquisite experience on nose and palate.



CLASSIFICATION: Puglia IGP red – Nero di Troia

ZONE OF ORIGIN: Puglia

GRAPES: 100% Nero di Troia

VINIFICATION: Gentle stripping in a destemmer with swinging cage, soft crushing and pre-fermentation maceration at a low temperature for 24 hours. Maceration and alcoholic fermentation at a controlled temperature (20-22°C) for about a week in stainless steel vats.

AGEING: Malolactic and elevage on fine lees for 6 months in calibrated toasted French oak barriques.

COLOUR: Deep ruby red

AROMA: Decisive scents of red fruit and spices accompanied by hints of balsamic.

FLAVOUR: Unusual, with fine elegant body and good tannins that ensure a persistent finish.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,4 g/l

RESIDUAL SUGAR: Dry

SERVE AT: 18-20°C , open ½ an hour before serving.

RECOMMENDED FOOD PAIRINGS: Excellent with traditional local meat dishes from Puglia, especially game.

TYPE OF GLASS Renano and small Balloon

