

Mimi Riserva

Nero di Troia D.O.C. Tavoliere delle Puglie



92 Points

Demonination: Nero di Troia DOC Tavoliere delle Puglie Riserva

Grape variety: 100% Nero di Troia

Altitude: 200 m asl

Training System: Espalier

Harvest: By hand in boxes

Vinification: De-stemming and short storage in steel, inoculation of the selected yeast.

Fermentation maintained around 24-26 ° C with frequent pumping over to oxygenate the must. After about 6-7 days there is the soft pressing of the fermented must.

Ageing: Steel for 7-8 months with frequent racking for correct oxygenation. Oak barrique selected for 8 months and aging in steel for another 6-8 months. Cold tartaric stabilization -5 ° C before bottling.



Organoleptic Characteristics:

Color: Compact ruby red.

Bouquet: On the nose it has aromas of red fruits in jam, such as blackberries and cherries that are also found on the palate, carob and pepper.

Serving suggestions: Excellent with fettuccine with lamb ragout, with stews and with braised meats.

Alcohol content: 13% vol.

Service temperature: 18-20 ° C

Format: 75 cl

