

SUMARELLO



GRAPE:	100% Nero di Troia Puglia IGP Red
TRAINING SYSTEM:	Espalier
HARVEST METHOD:	Manual
PROD/HECTARE:	90 quintals
PRIMARY FERMENTATION:	25 days of prolonged maceration in steel containers.
MATURING & AGING:	In 50 hl French barrels for 14 months, 6 months of bottle refinement.
ALCOHOL:	14° Alc. Vol. %..
RES. SUGAR:	3,5
ACIDITY:	6,5
CHARACTERISTIC NOTES:	Bright red with good consistency. The nose is complex, with sweet spicy notes of nutmeg. Soft and elegant tannins.
BOTTLE:	e 0.75L 1.5kg Burgundy style Cork closure.
PARCEL:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
PALLET:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.