

VILLA SCHINOSA

NERO DI TROIA 2016

The beautiful coastal town of Trani offers much for the eye: The fortress of Frederic the Second, a beautiful cathedral, a picturesque fisherman's harbor, but agriculture has almost disappeared from this part of Italy. That producers like Villa Schinosa are investing in the development of agriculture again is a blessing! The aristocratic Capece Minutulo family of Naples for sure did not come to this part of the world in order to live the hype and fashion of wine, rather a true love for agriculture motivated them to finally leave things behind in Naples. Here at Villa Schinosa they have established a small winery reviving the traditions of the past in a very unlikely area. Though history wants that with the help of Frederico II, a sweet wine was famed from this land called Moscato di Trani - and enologist Cristoforo Pastore had a vague memory of how delicious this wine could be, and his dreams were realized here at Villa Schinosa.

Varietal composition:	100% Nero di Troia
Appellation:	Geographic Potect Indication
Production Area:	Trani (BT) in Puglia
Vineyard:	Producers own vineyards
Clones:	VCR 1 – biotype medium berry
Vineyard practices:	Spur pruned cordon
Plot characteristics:	Medium structure
Yield:	90 Q.li/Ha maximum
Planting Density:	4200 plants per hectare
Clusters per Vine:	12-15
Harvest Date:	First week October
Fermenters:	Selected yeast
Fermentation:	At constant temperature of 18C/22C
Maceration:	10 days
Extraction:	75%
Aging:	Partially in barrels and stainless steel, 6 months bottle
Total Production:	4200 cases

DESCRIPTION: Uva di Troia is the most representative red grape of Central Puglia. It is a wine of considerable character supported by a full-bodied palate. A perfect pairing with roasts and seasoned cheese.

TASTING NOTES: Ruby red color with light orange and violet nuances. Intense, elegant aromas of violets and dark berry fruit. Mildly spiced and full bodied, with a soft finish in good balance between fruit and structure.

