



## TECHNICAL SHEET

PRODUCT: *Rubino Terramia Nero di Troia IGT Puglia Rosso*

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Codice EAN: 8 007546 999302

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### VINE (cépage)

Nero di Troia

### ALCOHOL

12,5% Vol

### ZONE OF GRAPE PRODUCTION

North/Center of Apulia

### SYSTEM OF CULTIVATION

Espalier

### YLD BY HECTARE

100 – 120 quintals by hectare

### SYSTEM OF HARVES

Manual

### VINIFICATION

As soon as grapes are ripe, they are harvested, destemmed, pressed and carried on to tanks. The must becomes fermented at a controlled temperature for about six, eight days with pumping for the first two thirds of the fermentation.

## REFINING

Marks are excluded from the “new wine” which is subjected to the malo-lactic fermentation that is often primed by the enologist. After the malo-lactic fermentation the wine is cleaned and kept in stainless steel tanks until the bottling.

## ORGANOLEPTIC CHARACTERISTICS

A ruby red wine with violaceous nuances and fruity scents it results a wine with good frame and persistence.

## GASTRONOMICS COUPLING

It matches strong cheese, salted meat and roast meat.

## SERVING TEMPERATURE

18° - 20° C

## LABEL

