



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



OTTAGONO

Castel del Monte

Nero di Troia Riserva DOCG Rosso

The quintessential representation of the Castel del Monte DOCG and Nero di Troia. A wine that harmoniously blends elegance, strength, and intensity. In tribute to the Frederick II estate.

TASTING NOTES

The color is a deep, impenetrable ruby red with purple undertones. The nose presents a full and persistent bouquet, marked by notes of blueberry, cherry, and black cherry, accompanied by subtle spicy nuances. On the palate, it is full-bodied and richly textured, culminating in a robust finish dominated by ripe red fruits.

GRAPE VARIETIES

Nero di Troia

VINEYARDS

Hills in the Castel del Monte DOCG appellation

ALTITUDE

480 m.a.s.l.

SOIL & VINE TRAINING

Rocky limestone / Guyot espalier

HARVEST PERIOD

Late October – early November

WINEMAKING & AGING

Fermentation with lengthy maceration
Steel for 8 months – Wood for 18 months (in large oak barrels) – Bottle

ALCOHOL CONTENT

13.5% vol.

BOTTLE EAN

8015393007705

BOX EAN

8015393007712

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 16 boxes of 6 bott. = 480 bott./pallet