



VIGNA PEDALE

Castel del Monte Rosso Riserva DOCG

*Not all pioneering wines achieve classic status.
Vigna Pedale has done so. It was the first Nero di Troia
produced as a single varietal.
An iconic wine, it illustrates that an alternative
concept of wine is achievable in Apulia.*

TASTING NOTES

The color is a vibrant ruby red with striking purple highlights.
The bouquet is rich, robust, and aromatic, featuring notes of red and black berries, complemented by a subtle and refined essence of wood and tobacco.
On the palate, a delicate flavor of red fruit preserves emerges, accompanied by soft tannins, toasted spices, and a beautifully balanced finish.
The taste is harmonious, full-bodied, and intricate.

GRAPE VARIETIES

Nero di Troia

VINEYARDS

Hills in the Castel del Monte DOCG appellation
(in the hamlet of Pedale)

ALTITUDE

350–400 m.a.s.l.

SOIL & VINE TRAINING

Clayey limestone, medium textured
Free-standing espalier, spurred cordon

HARVEST PERIOD

Late October — early November

WINEMAKING & AGING

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

ALCOHOL CONTENT

13.5% vol.

BOTTLE EAN

8015393001024

BOX EAN

8015393002007

BOTTLES/BOX

06 x 750ml

PALLETIZATION

EURO EPAL 120 x 80cm | 5 layers of 21 boxes of 6 bott. = 630 bott./pallet