



TORRE DEL FALCO

Nero di Troia Puglia IGT Rosso

Torre del Falco, a quintessential Nero di Troia, unveils notes of ripe blackberries, succulent plums, and warm spices. With a structured and velvety profile, it envelops the palate in intense harmony and a lingering finish.

TASTING NOTES

The color is a deep ruby red with purple undertones. The aroma is rich and well-balanced, featuring notes of ripe red and black fruits, complemented by a subtle hint of tobacco. On the palate, the flavor is harmonious and full-bodied, with spicy nuances and ripe black fruit. The tannins are smooth, the astringency is pleasant and light, while the taste remains robust and balanced, with evident arches of the wine that attest to its substantial structure.

GRAPE VARIETIES

Nero di Troia

VINEYARDS

Apulia — hills in the north of Bari

ALTITUDE

350-450 m.a.s.l.

SOIL & VINE TRAINING

Calcareous, clayey with medium texture / Vertically trellised spurred cordon

HARVEST PERIOD

Last 10 days of October

WINEMAKING & AGING

Fermentation with maceration
Steel — Bottle

ALCOHOL CONTENT

13.0% vol.

BOTTLE EAN

8015393001017

BOX EAN

8015393002106

BOTTLES/BOX

06 x 750ml

PALLETIZATION

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