

TRI ADE

ROSSO
DI PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

33% Primitivo, 33% Negroamaro, 33% Nero di Troia

VINEYARD AREA:

All three grape varieties are selected from some of the best vineyards in the region of Puglia, Southern Italy. The Negroamaro and Primitivo vineyards lie in the provinces of Taranto and Brindisi and are trained using the "Spalliera" method. The Nero di Troia vineyards lie in the province of Bari and are trained using the Guyot system.

HARVEST:

The Primitivo grapes are the first to ripen and are harvested in late August. Negroamaro is harvested towards the middle of September. Nero di Troia is the last to ripen and is harvested in early October. All harvest is manual.

VINIFICATION:

The three grape varieties are vinified separately using the same technique. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25°C for 8-10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic second fermentation. The three wines are then blended together in equal proportions.

AGING:

Approximately 50% of the final blend is aged in second and third passage French and American Barriques for 12 months.

ALCOHOL:

13,5%

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex bouquet, reminiscent of blueberries, redcurrants and cinnamon. The oak aging adds a pleasant spiciness. On the palate, it is full-bodied, lush yet supple, well-balanced and with a long and lingering finish. Perfect with roast red meats and mature cheeses.