



## Vespa

Helena  
Nero di Troia Puglia IGP

### REGION

Puglia

### VARIETY

Uva di Troia



Vineyard Altitude: 40 m above sea level

Soil: Clay – Sandy

Training system: Spurred cordon

Yeld: 50 Quintals

Vineyards average age: 50 years

Grape yield in wine: 60%

Harvesting: First decade of October

Vinification: The grapes, harvested after a slight overcrowding, they are dirty and pressed. Alcoholic fermentation with maceration requires about 20 days to controlled temperature 24 ° C – 26 ° C. During the fermentation frequent replacements and delestages are performed.

Malolactic fermentation: Completely done

Aging in barriques: 12 months in Never and Troncais

### TASTING NOTES

Seductive aromas of small berries, wild cherries and fresh violets.

### FOOD PAIRINGS

Game, lamb, rabbit and hard cheese.