

ETHICAWINES

earth, heart, hands.



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

Yield: 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 Tronçais

V
VESPA
VIGNAIOLI PER PASSIONE

TASTING NOTES

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

FOOD PAIRINGS

Game, lamb, rabbit and hard cheese.