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 delestage 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.