



## NERO DI TROIA 'LAMPYRIS' - ORGANIC

Puglia, Italy

Caiaffa



<http://www.caiaffavini.it/en/>

### Method & Production

Manual harvest. Once the grapes arrive at the winery, they are destemmed and crushed. The must ferments in contact with skins for about 20-25 days, in stainless steel using selected yeasts. Maturation for three years 50% French oak barrique and 50% 25hl barrels. Six months bottle refinement.

### Tasting Notes

Stylish nose with lovely dark cherries and complex tobacco aromas with hints of savoury notes. Velvety textured tannins and lingering finish.

### Food Matching

Red meats, stews, and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CF0919	Nero di Troia 'Lampyrus' - Organic	Nero di Troia	2019	14.0%	Cork	6x0.75lt	Yes	No	No	No