



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
Red Wine										
CF0920	Nero di Troia 'Lampyrus' - Organic	Nero di Troia	2020	14.0%	Cork	6x0.75lt	Yes	No	No	No