



NERO DI TROIA - ORGANIC

Puglia, Italy
Caiaffa



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

Method & Production

The estate is farmed and certified Organic. Harvest takes place at the end of September / beginning of October, all grapes are manually harvested to ensure optimum fruit quality. Once the grapes have been picked they are destemmed, crushed and fermented spontaneously in contact with skins for about 10-15 days. The wine is put through malolactic fermentation and spend 6 months aging on the lees before bottling.

Tasting Notes

Coming from Puglia's cooler northern shores, Caiaffa's Nero di Troia has notes of red and dark fruits; blackberries, and dark cherry, with a smoky undertone. The palate is medium-bodied and bright with an almost creamy, velvet-like texture. This is a real easy-drinker, ever so moreish!

Food Matching

Ragù alla Bolognese

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CF0323 | Nero di Troia - Organic | Nero di Troia | 2023 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |