



NERO DI TROIA PUGLIA IGT

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 ageing on the lees before bottling.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CF0317	Nero di Troia Puglia IGT	Nero di Troia	2017	13.0%	Cork	6X0.75lt	Yes	No	No