



HELENA / NERO DI TROIA IGP PUGLIA

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Grapes: Nero di Troia / **Vineyard Altitude:** 40 m. above sea level / **Soil:** Sandy Clay / **Training system:** Spurred cordon / **Yield per Hectare:** 50 Quintals / **Average Age of Vines:** 50 years / **Grape yield in wine:** 60% / **Harvest:** First 10 days of October / **Vinification:** The grapes are allowed to slightly overripen and then harvested and destemmed before pressing. Alcoholic fermentation with maceration begins and continues for about 20 days at controlled temperatures [24° C - 26° C]. Frequent pump-overs and delestage are performed during the fermentation. / **Malolactic fermentation:** Complete / **Aging:** in Never and Troncais barriques for 12 months

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