



**ROSSO COCEVOLA 2015**  
CONTROLLED APPELLATION OF ORIGIN "CASTEL DEL MONTE"  
NERO DI TROIA

**GRAPE VARIETY:** Nero di Troia

**PRODUCTION'S AREA:** Italy, Andria (BT) - Castel del Monte - Contrada Cocevola. Marmo is a small family managed estates producing as well Olive oil and taralli. The overall wine production is 25.000 bottles yearly.

**VINEYARD:** 1,5 Ha.

**EXPOSITION AND ALTITUDE:** east-west, 250 mt above the sea level. .

**SOIL:** calcareous clayey.

**TRAINING SYSTEM:** spurred cordon

**DENSITY:** 5.000 vines per hectare.

**YIELDS:** 54 q.li/Ha

**HARVEST:** last ten days of October, hand harvested.

**VINIFICATION:** Hand harvested with strict grape's selection. Pressed and macerated for 20 days at controlled temperature never exceeding 25°C. Frequent pump-overs during the fermentation.

Not stabilized, unfiltered and unfiltered. Therefore the wine can throw some sediments.

**AGEING PROCESS:** aged for 24 months in used French oak barrique, then racked plus further ageing in stainless steel vats fro12 months.

**ALCOHOOL BY THE VOLUME:** 13,50%

**MAIN CHARACTERISTICS:** Rosso Cocevola displays a deep red colour. Its sweet aroma evokes notes of blueberry and sour black cherry, plus the classic garrigue notes. Soft on the palate supported by balanced tannins that give way to a lovely persistence. The flavour is very Mediterranean!

**FOOD AND WINE PAIRING:** This wine enhances the flavors of the Mediterranean culinary tradition that blends with all the tasty pasta dishes with meat sauce. Great pairing with vegetable soups with cheese, meat rolls, grilled vegetables, roasted meat. Serve at room temperature, around 20 ° C, decant an hour ahead to enhance the long bottle ageing.

**BOTTLES PRODUCED: 6.200**

