



T E N U T E
RASCATANO



Grape variety: Nero di Troia

Alcohol: 13% vol.

Vineyards: Only on the estates of Barletta and San Ferdinando.

Harvesting: Manual

Vinification: After pressing, fermentation takes place in open stainless steel vats, at a temperature of 25-27° C.
In order to limit the extraction of aggressive tannins, maceration is managed with soft pumping for 15-18 days.

Ageing: In stainless steel vats for a period of 4-6 months and in bottle for at least 3 months, before release.

Sensory profile: Intense ruby red color.
The nose has notes of black berries and coriander. The taste is full, harmonious, with balanced tannins.

Serving temperature: 18-20° C