MARIA
FARETRA

SONTUOSA 2023

NERO DI TROIA ROSÉ

DENOMINATION
IGT Puglia

GRAPE VARIETY
100% Nero di Troia

VINEYARDS OF ORIGIN
Vineyards of the Nero di Troia, aged 7 years, situated in the municipality of Orta Nova

GROWING SYSTEM
Guyot, 4,430 plants per hectare

HARVEST PERIOD
Mid-September

SOIL
Loose clay with rich mineral content



VINTAGE 2023

The first buds of Nero di Troia emerged around April 20th, encountering a rather harsh spring. The growth of the buds was slowed down by below-average spring temperatures. The accumulated rainfall during this period, coupled with the rise in temperatures at the end of June, allowed the plants to have a lush, leafy appearance, providing active photosynthesis. Under these conditions, protecting the Nero di Troia from Peronospora (Downy Mildew), a variety particularly sensitive to this disease, was undoubtedly the most complex issue to address. Precision organic viticulture enabled us to bring healthy grapes to the winery. The soil's water reserves facilitated potassium accumulation, resulting in an increase in grape pH during ripening. In order to maintain acidity levels, the harvest was carried out around the second week of September.

WINEMAKING

Crushing is followed by a pre-fermentation cryomaceration for approximately 8 hours at 50-54°F (14-16 °C). This process enriches the must with anthocyanins, giving it the typical pink hue of a rosé. The Nero di Troia variety is relatively low in anthocyanins, so maceration is prolonged to stabilize the extraction of color. The must rests for around 36 hours at 50°F (10 °C) to allow suspended particles to settle. After being separated from the skins, the must undergoes alcoholic fermentation at temperatures ranging 57-61°F (14-16 °C).

AGING

The aging of the wine takes place on lees in stainless steel tanks for about 6 months. During this period, weekly bâtonnage is carried out to ensure better protection against oxidation. Once the aging process is complete, the wine is bottled and will rest for another 2 months before being placed on the market.

COLOR
Pale pink.

AROMA
Intense scents of flowers, citrus fruits, and pomegranate.

PALATE
Great harmony, with a pleasant freshness balanced by the delicate richness of the wine.

ALCOHOL CONTENT
12% vol

PAIRINGS
Perfect to be enjoyed as an aperitif, it is the ideal pairing for fish dishes and flavors of Mediterranean cuisine.

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