MARIA
FARETRA

SONTUOSA 2024

NERO DI TROIA ROSÉ

DENOMINATION
IGT Puglia

GRAPE VARIETY
100% Nero di Troia

VINEYARDS OF ORIGIN
Nero di Troia vineyard, aged 8 years, located in the municipality of Orta Nova

GROWING SYSTEM
Guyot, 4,430 plants per hectare

HARVEST PERIOD
Early September

SOIL
Loose clay with rich mineral content



VINTAGE 2024

The first buds of Nero di Troia emerged around April 12, facing an unusually warm and dry spring. The high temperatures accelerated bud growth, but the lack of rainfall necessitated careful monitoring of soil moisture reserves. Despite these challenges, the vines developed a balanced structure, with a photosynthetically active leaf canopy that helped maintain vine health. Under these conditions, ripening progressed rather quickly, prompting us to move the harvest forward to the first week of September. The result is surprising; this rosé offers a truly pleasant experience.

WINEMAKING

Crushing followed by cryomacération (approximately 6 hours at 50-54°F), during which the must becomes enriched with anthocyanins and takes on the typical color of Nero di Troia rosé. Nero di Troia is a variety that is relatively low in anthocyanins; thus, the maceration is extended for a considerable time to stabilize the extracted anthocyanins. The must rests for about 36 hours at 50°F to facilitate the decantation of suspended particles. Once purified, the must is subjected to alcoholic fermentation at around 57-61°F.

AGING

The aging of the wine takes place sur lies in stainless steel silos for about 3 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, where it will rest for another 2 months before being released on the market.

COLOR
Pale Pink.

AROMA
Floral notes of rose, accompanied by fruity hints of pomegranate and peach.

ON THE PALATE
The taste is light and fresh, yet has a good structure.

ALCOHOL CONTENT
13% vol

PAIRINGS
Ideal as an aperitif, it pairs perfectly with all light fish dishes and white meats.

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