"Dodiciventuno" Nero di Troia

Borgo Turrito · 2021



REGION	Puglia
APPELLATION	IGP
GRAPE	Nero di Troia
TYPE	Red
ALCOHOL	14.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner – After Work Chill Puglia Nero di Troia Fruity and Spicy Complex, Long Finish.

FOOD PAIRINGS

Slow-cooked Lamb, Roasted Pork, Wild Game ragù, Aged Cheese, Spicy Cured Meats, Hearty Pasta Options

PROFILE

Body	■■■■□
Acidity	■■■□□
Tannin	■■■■□
Fruit	■■■■□

ABOUT THE WINE

Experience the grandeur of history with this bottle. It features the exceptional Nero di Troia DODICIVENTUNO. This wine honors the legendary arrival of Frederick II into Capitanata in 1221. Thus, it captures centuries of rich tradition in every bottle. Crafted exclusively from the Nero di Troia grape, an ancient and indigenous variety native to Apulia, this wine perfectly embodies the region’s heritage and timeless elegance. From the moment you pour, you’ll notice the wine’s deep, inviting color. Alongside it is a broad, complex bouquet. The aromas unfold as a rich tapestry of ripe dark fruits, hints of spices, and subtle woody notes. This profile comes from a careful 12-month aging process in barrique barrels. Therefore, it adds depth, softness, and structure to the wine. On the palate, Nero di Troia DODICIVENTUNO delivers warmth and elegance. Its smooth tannins create a balanced and harmonious experience. Moreover, the wine’s full body and intricate flavors make it perfect for slow, mindful enjoyment. It truly celebrates Apulian winemaking craft. When it comes to food pairing, this robust red is a match made in heaven with traditional Apulian dishes. For example, it pairs beautifully with slow-cooked lamb, roasted pork, and wild game ragù. It also goes well with aged pecorino cheese, spicy cured meats, and hearty pasta dishes.