"Lingue di Terra" Nero di Troia

Borgo Turrito · 2018



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

TASTING NOTES

Take Me To a Date Puglia Nero di Troia Ripe Red Fruits Long Complex Finish Balsamic

FOOD PAIRINGS

Braised short rib, Bistecca alla fiorentina, Aged Cheese, Wild Boar ragù, Grilled Lamb chops

PROFILE

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

ABOUT THE WINE

Introducing Lingue di Terra Nero di Troia, a premium vintage wine from Puglia, crafted exclusively in exceptional years. The winemakers carefully hand-select only the finest grapes, harvested with great care to ensure superior quality. After harvest, the grapes undergo a prolonged maceration process. This step, in turn, extracts deep color, rich tannins, and complex flavors. Following maceration, the wine is aged in French oak barrels for extended maturation. This aging process adds layers of complexity, subtle spice, and refined tannins. Subsequently, the wine spends at least two years resting in the bottle. This refinement allows the flavors to fully integrate and develop remarkable depth and balance. Indulge in the opulence of Nero di Troia, a full-bodied red wine that radiates warmth and richness. On the palate, it offers a lasting presence with a well-rounded structure. Moreover, the bouquet is intricate and inviting. It opens with ripe red fruit jam aromas, including cherries and plums. Additionally, you'll notice ethereal spices like clove and cinnamon. As it evolves, toasted notes emerge alongside subtle balsamic hints that linger gracefully on the finish. Known for exceptional aging potential, Lingue di Terra reaches its peak over the course of up to 10 years. This longevity, therefore, reflects the wine's exclusivity and the expert craftsmanship behind it.