



## ETTORE

### Classification

Nero di Troia D.O.C. Castel del Monte

### Vintage

2017

### Grape variety

Nero di Troia

### Climate

The growing season began with mild winter weather that resulted in early vine development in March. Springtime and the months of July and August were defined by dry weather and higher than average temperatures that allowed the grapes to progressively ripen and guaranteed perfectly healthy clusters.

Effective vineyard soil and canopy management practices during the extreme heat helped the vines brilliantly overcome heat stress and boosted the exceptional quality of the berries. Nero di Troia was harvested at the beginning of October when grapes achieved optimal phenolic maturity.

### Vinification and aging

The grapes were carefully selected in the vineyard, brought to the cellar, destemmed, and gently crushed. Maceration on the skins took place in stainless steel vats at a controlled temperature of 28 °C (82 °F). During this phase, delicate pump overs were carried out for a gradual and gentle extraction over a period of approximately ten days. After racking, the wine was transferred directly into oak barriques where malolactic fermentation took place, and the wine was left to age. Ettore was further aged in the bottle before being released for sale.



### Alcohol content

14.5% by Vol.

### Historical data

Ettore is produced on Tenuta Bocca di Lupo, located at an altitude of 250 meters above sea level (820 feet) in the heart of the rugged Murgia area near Minervino Murge about 90 kilometers west of Bari. All of the estate's vineyards are certified organic and are located on calcareous and low-nutrient soils that are excellent for producing the finest quality red wines and superb white wines. The main grape varieties grown are Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani.

### Tasting notes

Ettore 2017 is intensely ruby red in color. The nose offers fruity notes of red plums, black cherries that lead over to hints of dried fruit and candied oranges followed by spicy balsamic notes and hints of mint. Rich on the palate, Ettore 2017 has excellent structure with full-bodied tannins and a lengthy finish.