

Cantina Diomede, `Lama di Pietra` Nero di Troia 2019

Puglia, Italy



PRODUCER

Cantina Diomede is part of the Farnese Group and is based in northern Puglia, close to the town of Canosa. It controls 200 hectares of vineyards. Consultant winemaker Filippo Baccalaro works closely with oenologists Massimo di Bari and Luca Pugliese to obtain high quality, healthy grapes. Most operations are carried out manually, and the management of the vineyard follows an organic approach.

VINEYARDS

Grapes for Lama di Pietra are grown in the hills north of Bari between 350 and 450 metres above sea level. Soils are calcareous clay, and vines are trained to Vertical Shoot Position and are cordon spur pruned, with a density of 4,500 vines per hectare.

VINTAGE

The vintage began with average temperatures which promoted normal bud burst and flowering. The summer was dry and some extreme peaks of temperature, meaning disease pressure in the vineyard was low. Generally speaking, the quality of the wines is excellent and the alcohol content is higher than the previous year, especially for the whites.

VINIFICATION

Upon arrival at the winery, the fruit underwent a long period of maceration on the skins followed by fermentation, which took place at a controlled temperature with selected yeasts. The wine was matured for 10 months in stainless steel tanks to preserve the fruit-forward style of wine before bottling.

TASTING NOTES

This wine is ruby red in colour with violet reflections. On the nose, there are aromas of mulberry and cherry which give way to a soft palate with delicate tannins. Full-bodied and elegant, this Nero di Troia is perfectly balanced.

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| Grape Varieties | 100% Nero di Troia |
| Winemaker | Luca Pugliese |
| Closure | Agglomerated Cork |
| ABV | 13% |
| Residual Sugar | 5g/L |
| Acidity | 5.9g/L |
| Wine pH | 3.44 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |