# PUER APULIAE 2016

## CASTEL DEL MONTE NERO DI TROIA RISERVA D.O.C.G.

Puer Apuliae -Son of Puglia in Latin- is a wine of remarkable character and elegance obtained from an almost-forgotten small-berried clone of Nero di Troia, northern Puglia main indigenous varietal, reselected and replanted on the poor calcareous soils of Tafuri vineyard by Rivera.

Modern style winemaking and ageing for 14 months in new French oak barriques exalt the varietal's sophisticated blackberry and violet notes and the rich and full-bodied palate.

**VARIETY:** 100% "small-berry" Nero di Troia (Rivera's own selection).

**PRODUCTION AREA:** Murgia hills area northwest of Bari in the Castel del Monte D.O.C.G. zone.

**VINEYARD:** Single vineyard "Tafuri" located at the Murgia hills' foot at an altitude of 250 meters on poor calcareous soils. Trained with the spurred cordon system at 4,800 vines per hectare, it bears an average yield of 60-70 quintals per hectare.

**WINEMAKING:** The grapes were picked in the third week of October. Maceration in stainless steel lasted 16 days with *delestage* (separation of the must from the skins with subsequent pump-over to refill the vat) and microoxygenation to soften the considerable tannin content.

**AGING:** After malolactic fermentation, the wine was matured in new French oak barriques and tonneaux for 14 months. Bottled unfiltered, the wine was given minimum 12 months of bottle aging before release.

**TASTING NOTES:** Deep ruby color with purple hue; attractive fresh aromas of blackcurrant and violets with delicate notes of incense and star anis; the elegant palate is supported by firm yet polished tannic structure and a long and lingering finish.

**PAIRING:** Perfect match to full-flavored, rich dishes such as red meat, roasts, game, and aged cheeses. Serve at 18 °C after proper oxygenation.

**CELLARING:** If correctly stored, will age for 12-15 years in the bottle.

**ANALYTICAL DATA:** Alcohol: 13,5%; Total acidity: 5.58 g/l; pH: 3.52; Residual sugar: 1,40 g/l; Total S02: 70 mg/l.