



Michele Biancardi

CANTINE

e

VIGNE DAUNE

MILLE CEPPI

Name: Nero di Troia I.g.t. Puglia

Grape: 100% Nero di Troia

Production area: The vineyard is located next to the Gargano and the sea, in the countryside of Cerignola (Fg, Apulia). Cultivated screws spurred cordon, with a planting density of 5,000 plants per hectare, on a predominantly limestone.

Vinification: The grapes are selected from the best vineyard strains are harvested between late September and early October. After a careful selection of the grapes are destemmed and undergo a slight crushing. So, are traditionally vinified, for 20 days at 22°. A malolactic fermentation is finished, the wine is poured into large earthenware jars, for 8 months. Finally, no fining, the wine is bottled and left to mature for at least 3 months prior to being ready for sale.



Michele Biancardi - cantine e vigne daune

Cantina in Contrada Viro • Strada provinciale 68 • 71042 Cerignola (Fg)

Sito web: www.michelebiancardi.it • E-mail: info@michelebiancardi.it • Telefono: +39 3394912659