



Michele Biancardi

CANTINE

e

VIGNE DAUNE

ANIMA DI NERO

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, placed on a predominantly calcareous soil.

Vinification: The grapes are harvested between late September and early October. After a careful selection of grapes, the grapes are destemmed and undergo a slight crushing. So are traditionally vinified, for 20 days at 20/24°. A malolactic fermentation is finished, the wine is racked into large oak barrels of 20 hl, for 14 months. 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

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