



Michele Biancardi

CANTINE

e

VIGNE DAUNE

PURO

Name: Rosso I.g.t. Puglia

Grapes: Nero di Troia – Primitivo

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 the Primitivo between late August and early September. Those of Nero di Troia, between the end of September and the first week of October. After a careful selection of grapes, the grapes are destemmed and undergo a slight crushing. They are traditionally vinified, for 20 days at 20/24°. A malolactic fermentation is finished, the wine is aged in stainless steel tanks for 6-8 months. The wine is bottled and left to mature for at least 2 months prior to be ready for sale.



Michele Biancardi - cantine e vigne daune

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