



Santa Lucia

1822



Riserva le More

CASTEL DEL MONTE DOCG
NERO DI TROIA

Riserva "Le More", an organic DOCG red wine, is produced from pure Nero di Troia grapes, grown in a nursery after a massive selection of a farm clone from the "Castigliola" field. It's made in Corato, Puglia, by a family farm that has been producing artisanal wine and oil since 1822. Vines are grown at single Guyot high espalier with a density of 5,500 plants/hectare.

It's distributed four years after harvesting. Smell and taste of berries, red ripe fruit under spirit, spices, laurel, tobacco, licorice. Well structured, lightly tannic, enveloping and persisting, with a unique taste that joins ripe fruits, spices, wood, licorice, and herbs.

It's been organic-cultivated since 2013, with exclusively handmade harvesting in the first decade of October. Clusters selection, soft pressing, healthy fruits macerated into rotating stainless steel tanks and hot-cold technique.

Alcohol about 14.5%, total acidity 5.5 g/L.

We recommend tasting it after ten minutes of oxygenation in a glass bottle at a temperature of 16 °C.

Denomination	Castel del Monte DOCG Nero di Troia Riserva
Grape	100% Nero di Troia
Plot	Castigliola
First year of production	1990
Average yield	4,000 bottles/year
Vineyard surface	1.5 ha
Kg grapes/plant	1.5 kg max
Kg grapes/ha	5/6,000 kg
Vineyard altitude	250 m above sea level
Nature of soil	Calcareous
Harvest	Beginning of October
Winemaking	Maceration with hot-cold technique in rotating steel tanks
Aging	Post-fermentation, 12-18 months in 225-liter oak barrels, 18 months in glass
Pairing	Roast meat / mature cheese spicy food