



Santa Lucia

1822



il Melograno

CASTEL DEL MONTE DOP
NERO DI TROIA

Il Melograno is a certified organic red wine produced in Corato, north of Bari, in the Apulian Murge region, at 250 meters above sea level. It comes from a family farm that has been producing artisanal wine and oil since 1822.

To us producers, Il Melograno is truly excellent in quality/price ratio. It's a structured, intense, elegantly persistent red wine without losing its territorial identity. Long-lasting, it is worth a Riserva at a reasonable price. Distributed starting from the third year after harvest, made of pure Nero di Troia grapes.

It has the color of black cherries and smells of ripe fruit, red cherries and plums, black currant and spices. It has a dry taste with lively tannins but is soft and elegant at the same time. Its scent is ripe fruits, spices and licorice, with good persistence. Good total acidity, personality and tannin, polyphenols and alcohol at 13.5%, make it long-lasting and with a surprising evolution in time.

Plants are grown at high-density single Guyot high espalier on calcareous soil, which has been run following the rules of organic farming since 2013 without using chemicals. Through careful selection, our farm has reproduced a farm clone that can not be found in specialized nurseries.

Drink at 16 °C after about ten minutes of oxygenation in the glass.

Denomination	Castel del Monte DOP Nero di Troia
Grapes	100% Nero di Troia
Plot	Viale Melograno
First year of production	1980
Average yield	30,000 bottles/year
Vineyard surface	4.5 ha
Kg grape/plant	2 kg max
Kg grape/ha	7/8,000 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	12 months in 35 hl barrels + 12 months in vitrified tanks + 6 months in glass
Pairing	Red meat / mature cheese fava beans and chicory / ragout