

ANGELO PRIMO NERO D TROIA



PUGLIA IGP NERO DI TROIA Grape variety: 100% Nero di Troia Vinification: after de-stalking the berries are crushed and left to macerate for 15 days in stainless steel vats at controlled temperature below 27 degrees and pressed afterwards. The wine is kept for 2 months in stainless steel vats and then transferred in oak barriques where is aged for 12 months. left for a further 4 months in bottle to develop before been released. Sensory characteristics: Impenetrable ruby red color with purple reflections. Intense nose of ripe red fruit and tertiary hints of cacao and coffee. Good concentration and persistence

Rating: Not Rated Yet

Price

Sales price 18,50 €

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Description

AWARDS

22TH BERLINER WEIN TROPHY 2018

Angelo Primo, 2016 **Gold Medal**

21TH BERLINER WEIN TROPHY 2017

Angelo Primo, 2015 **Gold Medal**

CONCOURS MONDIAL DE BRUXELLES 2017

Angelo Primo, 2015 **Silver medal**

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Angelo Primo, 2015 **Silver medal**

MIGLIORI VINI ITALIANI LUCA MARONI 2018

Angelo Primo, 2015 **96**

MUNDUS VINI 2017

Angelo Primo, 2015 **Silver medal**

5TH JAPAN WOMEN'S WINE AWARD 2018

Angelo Primo, 2015 **Gold medal**

I VINI DI VERONELLI 2018

Angelo Primo, 2015 **2 stars 87**