

## POSTA PIANA NERO DI TROIA



POSTA PIANA NERO DI TROIA Grape variety: 100% Nero di Troia Vinification: The fully ripe bunches are destemmed and then macerated at a temperature of 25-28°C for 10 days, while another part of the grapes is macerated at lower temperatures to heighten the fruity notes. After pressing, the wine is aged separately: part spending a year in barriques and the rest in stainless-steel tanks in order to achieve a better balance of fruit and spice. It is subsequently bottled and aged for another 2 months prior to release. Sensory characteristics: Impenetrable hue, with ruby highlights, accompanied by a concentrated nose of red fruit and spice. A full, soft, velvety wine that stands out for its attractive drinkability. The cushiony tannins are accompanied by a vibrant finish.

Rating: Not Rated Yet

**Price**

Sales price 10,00 €

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Description

## AWARDS

### THE WINEHUNTER AWARD 2018 MERANO WINEFESTIVAL

Posta Piana Nero di Troia, 2016 **88,00 - 89,99**

**5TH ASIA WINE TROPHY 2017**

Posta Piana Nero di Troia, 2015 **Gran Gold**

**BEREBENE 2018**

Posta Piana Nero di Troia, 2015 **listed**

**GAMBERO ROSSO VINI D'ITALIA 2018**

Posta Piana Nero di Troia, 2015 **2 glasses**

**5TH JAPAN WOMEN'S WINE AWARD 2018**

Posta Piana Nero di Troia, 2015 **Silver**

**I VINI DI VERONELLI 2018**

Posta Piana Nero di Troia, 2015 **2 stars 88**

**AIS VITAE 2018**

Posta Piana Nero di Troia, 2015 **3 vines**