



ETTORE



CATEGORY Nero di Troia DOC (controlled appellation)

GRAPES Nero di Troia

A selection from Bocca di Lupo estate in Minervino Murgia, province of BAY (Barletta-Andria-Trani)

VINTAGE 2012

The 2012 vintage was characterized by a generally cold winter with abundant rains and by important precipitation, at times with snow, which guaranteed the maintenance of excellent reserves of ground water in the soil. Spring, with generally mild weather, showed, on the whole, above average temperatures, which assisted the vegetative development of the vines and a positive start to ripening. The summer was distinguished by warm and dry weather, which limited the size of the berries and assured grapes of perfect health. The harvest at Bocca di Lupo began with some ten days of anticipation compared to normal seasonal average. The picking of the Nero di Troia crop took place during the first days of the month of October.

PRODUCTION

Upon arrival in the cellars, the grapes, carefully selected during picking, were destemmed and pressed. The fermentation took place in temperature-controlled stainless-steel tanks at 82-84 °Fahrenheit (26-28 °Centigrade) and lasted some ten to fifteen days. The period of skin contact was managed with gentle techniques in order to favor a gradual and delicate extraction. After being run off its skins, the wine went directly into small oak barrels, generally French, where the malolactic fermentation and aging took place. Ettore then reposed in bottle for a lengthy period of time before commercial release.

ALCOHOL

14.5° by Vol.

TASTING NOTES

Color intense ruby red.

Aroma pleasurable notes of ripe red fruit, fuse with spicy sensations.

Flavor an excellent structure, rich and complex, with tannins which are present and well defined.

SERVING TEMPERATURE

64-68 °Fahrenheit (18-20 °Centigrade)
