



# ENOCLASSICA

## selection

### Violante, Nero di Troia

**Producer** Rivera

**Winemaker** Leonardo Palumbo

**Estate Founded** 1900s

**Country** Italy

**Region** Puglia

**Appellation** Castel del Monte DOC

**Grape Varietal** 100% Nero di Troia

**Soil Composition** Deep tufaceous soils

**Elevation** 200-230 meters

**Fermentation Method** 8-10 day maceration in stainless steel with careful pump-overs to maximize colour and aromatics without the tannin.

**Aging** The wine is aged for 1 year in vitrified cement vats to retain freshness and integrity of varietal complexities.

**Alcohol Content** 13%

**Tasting Notes** Deep and bright purple colour; intense and fresh bouquet of red berries with the characteristic violet notes; full, but fresh and fruity palate with a good balance between fruit and structure.

