
MASSERIA FURFANTE NERO DI TROIA



Region: Puglia, Italy

Appellation: Puglia IGT

Grapes: Nero di Troia

Farming: Integrated Pest Management

Age of vines: Vineyards were planted between 2000 and 2005

Altitude & Soil Type: 240 M, limestone of marine origin

Typical Harvest Time: Mid October

Maceration & Fermentation: 9-10 days maceration, controlled low temperature fermentation in stainless steel using selected yeasts

Aging: 12 months in epoxy-lined concrete with micro-oxidation

Finishing: Fined with potato and carbon

Production: 40,000 bottles annually

Notes from Oliver:

Masseria Furfante is a second label produced by Rivera, a family-owned winery in northern Puglia, near the city of Andria and the remarkable Schwabian castle called Castel del Monte. While the Rivera family has only been bottling since the 1950's, they've been practicing viticulture in the region since the 18th century, their estate has existed since at least the 12th.

The red wines of northern Puglia are predominantly of Nero di Troia (sometimes called Uva di Troia), and are completely different from those of the south of Puglia, which is hotter and dominated by Negroamaro, Malvasia Nera and Primitivo. Uva di Troia is a semi-aromatic red variety, a little like Frappato in that sense, and shows deep color, strongly floral/fruity nose, same notes on the palate but with fresh acidity and chewy tannins to balance. I would drink this Uva di Troia with red meats, substantial pasta dishes, and cheeses.