

Velarino

The Velarino, or curtain, has been in use since ancient Rome. Every theater has one and its function is well-known: to separate the stage from the hall, and therefore from the audience. It is not only a cloth but often, being an integral part of the structure that houses it, it is decorated with precious trimmings and embroidery: a true work of art, as the magnificent Velarino of the Teatro La Fenice in Venice.

But the play starts only when the curtain opens. The expectation that rises in those few minutes of admiration of the velvet and of the ornaments of the curtain is essential to appreciate the representation that will begin shortly thereafter; the same holds true when a bottle of red wine is being opened: it is held in the hand, carefully observed in its beauty and elegance and finally uncorked. The curtain is now open and the harmony and velvety red wines of the Velarino line can now be tasted.

NERO DI TROIA PUGLIA IGT

Grapes:	Uva di Troia
Appellation:	PUGLIA IGT
Production area:	Apulia, province of Trani
Climate:	The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	Third decade of September
Storage time:	8/10 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	14,5% Vol



Deep, Dark red



Perfumes of ripe, red fruits and purple flowers reach us and leave spicy notes of liquorice



An elegant and determined taste of tannin



Ideal for first courses and grilled, red meat

VINIFICATION: The grapes are selected during the harvest and picked by hand. They are then crushed and destemmed. The maceration and fermentation process are characterised by repeated punching downs, which allow a better extraction of colour and tannins. During the whole process, the integrity of the grape skins is highly important. After the pressing process, the wine is then aged in 25 and 50hl tanks for 8-10 months

