

Domus Hortae Nero di Troia Kalinero





This 100% Nero di Troia comes from their vineyards in the Grassano delle Fosse district. Every step of its journey reflects their dedication: meticulous vine care, a carefully timed harvest, and an unwavering commitment to winemaking. The wine is then refined in stainless steel, bringing their vision for this expression to life.

Varietal: Nero di Troia

Appellation: Nero di Troia IGT Puglia

Production Zone: Ortanova (FG)

Soil: Skeleton and Limescale

Vinification and ageing: It undergoes temperature-controlled fermentation with maceration to extract rich flavors and color. It matures in stainless steel and oak barrels, followed by bottle aging to enhance complexity and balance.

Tasting Note: Dry with soft tannins and good persistence.

Food Pairing: It pairs beautifully with hearty dishes like grilled lamb, roasted meats, or beef stew. It also complements aged cheeses, rich pasta dishes with tomato-based sauces, and mushroom risotto.

