



TECHNICAL SHEET WINE MAGIS

NAME: **MAGIS**

APPELLATION: IGP PUGLIA - NERO DI TROIA

VINEYARD: 100% NERO DI TROIA

ALCOHOL CONTENT: 13,5%

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: espalier

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 15 days of prolonged maceration in steel containers

MATURATION AND REFINING:

9 months in American wood then in steel containers and aging in bottle.

CHARACTERISTICS:

From Nero di Troia grapes harvested on the Daunian hills, born this exceptional deep ruby red wine.

It provides smells and tastes of red fruits, especially cherry and black cherry, well balanced by the structure and freshness of the vine. It expresses its personality and character also thanks to a soft tannins and a wide spicy and balsamic bouquet.

Its ideal combination is with roasted red meat or grilled meat. Perfect with long seasoned cheeses.

SERVICE TEMPERATURE: 16-18°C



MAGIS - NERO DI TROIA AWARDS



AWC VIENNA 2016 - VINTAGE 2015 - GOLD
AWC VIENNA 2018 - VINTAGE 2016 - SILVER



I VINI DI VERONELLI 2018 e 2017 - VINTAGE 2015 - 88/100



BERLINER WINE TROPHY 2016 - VINTAGE 2015 - GOLD



VITAE AIS 2018 - VINTAGE 2015 - 3 VITI
VITAE AIS 2017 - VINTAGE 2014 - 2 VITI



BIBENDA 2020 - VINTAGE 2017: 4 GRAPPOLI
BIBENDA 2022 - VINTAGE 2019 - 4 GRAPPOLI



LUCA MARONI 2018 - VINTAGE 2015 - 90/100
LUCA MARONI 2019 - VINTAGE 2016 - 91/100
LUCA MARONI 2021 - VINTAGE 2017 - 91/100
LUCA MARONI 2022 - VINTAGE 2019 - 94/100



MEININGER AGOSTO 2021 "DOSSIER MIGLIORI 100 VINI SUD ITALIA "
VINTAGE 2019: 89/100



SLOW WINE 2022 - VINTAGE 2019