

PUER APULIAE 2014

CASTEL DEL MONTE NERO DI TROIA RISERVA D.O.C.G.



First released with 2000 vintage, Puer Apuliae represents Rivera's highest winemaking achievement that has brought the great potential of Nero di Troia, northern Puglia most important indigenous grape varietal, to the world's attention. The wine's Latin name means "Son of Puglia" and refers to the appellation given to Frederick II of Swabia, the 13th century Emperor who loved this land so much to build here his most remarkable and mysterious monument, Castel del Monte.

Puer Apuliae is a wine of remarkable character and elegance, obtained from an ancient small-berried biotype of Nero di Troia selected in Rivera's oldest vineyards and replanted on the poor calcareous soils of Tafuri vineyard. Modern-style winemaking and ageing in new barriques result in intense and elegant blackberry and violet notes that are supported by a rich and full-bodied palate with a long and lingering finish.

VARIETY: 100% "small-berry" Nero di Troia (Rivera's own selection).

PRODUCTION AREA: Murgia hills area northwest of Bari, in the Castel del Monte D.O.C.G. zone.

VINEYARD: Single vineyard "Tafuri", located at altitude of 250 metres at the foot of the Murgia hills with very poor calcareous soils. Trained with the spurred cordon system at 4,800 vines per hectare, it bears an average yield of 60-70 quintals per hectare.

WINE MAKING: The grapes are picked around the third week of October. Maceration in stainless steel lasts 15-18 with *delestage* (separation of the must from the skins with subsequent pump-over to refill the vat) and microoxygenation to soften the considerable tannin content.

AGEING: After malolactic fermentation the wine is matured in new French oak barriques and tonneaux for 14 months. Bottled unfiltered the wine is given a further 12 months bottle ageing before release.


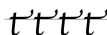

TASTING NOTES: Deep ruby color with purple hue; attractive fresh aromas of forest fruit and violets; elegant palate with spicy black berry fruit supported by firm yet polished tannic structure and a long and lingering finish.

RECOMMENDED WITH: Perfect match to full-flavoured, rich dishes such as red meat, roasts, game, and aged cheeses. Serve at 18 °C after proper oxygenation.

CELLARING: If correctly stored, will age for 12-15 years in the bottle.

ANALYTICAL DATA: Alcohol: 14%; Total acidity: 5.60 g/l; pH: 3.50; Residual sugar: 1,30 g/l; Total SO₂: 70 mg/l.

AWARDS and RATINGS

DECANTER	93/100	BIBENDA	
WINE ENTHUSIAST	93/100	VITAE	
JAMES SUCKLING	92/100	VINIBUONI D'ITALIA	
		GAMBERO ROSSO	