

BOAMUNDUS

ROSSO PUGLIA
2012



TOR DE' FALCHI®

PATRIMONIO CULTURALE DEL VINO
PASSIONE DALLA PUGLIA

AZIENDA AGRICOLA TOR DE' FALCHI

Sede legale

Via Meropia, 78 - 00147 - Roma - Italy

Cantina / Winery

Minervino Murge - Contrada Montelarosa
76013 BT Italy

info@tordefalchi.com
cell / mobile +39 3345631352

WWW.TORDEFALCHI.COM



TECHNICAL SHEET

Appellation: Rosso Puglia IGP

Grapes/Blend/Variety: 40% Nero di Troia, 60% Montepulciano

Orography: hilly

Altitude: 200-300 mt a.s.l.

Production area: Apulia, Castel del Monte DOC area, Murgia hills in the territory of Andria and Minervino Murge (BT)

Soil: calcareous and deep tufaceous

Training system: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants / ha

Yield per hectare: 12,00 T/ ha

Vinification: Fermentation in stainless steel tanks at a controlled temperature, with a post-fermentation maceration for 7-8 days.

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

TASTING NOTES

Boamundus deeply reflects the soul and the historical roots of our terroir. It is our homage to a hero of the First Crusade, the German Bohemond I of Antioch (1058-1111). It blends two historical grapes: the black grape Nero di Troia, which gives the wine a full body and strong character, and the Montepulciano grape, which is famous for its particular softness and pleasant Ruby Red colour

Colour: pleasant Ruby red with purple reflections

Bouquet: intense with a red fruits scent

Taste: fruity, softness and harmonious on the palate with a slightly tannic final

Food pairings: Ideal for roasts, earthy soups and robust past dishes. Serve at 16- 18° C

VINTAGE : 2012

WINE MAKER'S TECHNIQUES

Harvest period: first week of October

Brix at harvest: 23°

TECHNICAL DATA

pH: 3.70

Total acidity: 5,40 g/l - Alcohol: 13,50% vol

Residual Sugar: 1,9 g/l - SO 2 total: 90 g/l

Bottling period: April 2013

