Nero di Troia

Taste: Aromas of violets, red and black fruits with notes of vanilla, star anise, herbs and spice. These are followed by flavors of raspberry, cherry, plum and blackberry along with cedar, tobacco, leather and dark chocolate, leading to a persistent finish
Body: Medium to full
Tannin: High (but generally supple)
Acidity: Medium
Age: Best enjoyed within a few years of the vintage, but the best wines improve for up to 10 years
Aka: Also known as Uva di Troia, Sumarello, Troiano, Uva della Marina and Uva di Barletta

Details

Nero di Troia, also known as Uva di Troia, is a high-quality grape from Puglia that has been completely overshadowed by the region's two prominent red wine varieties, Negroamaro and Primitivo. Many people feel, and rightly so, that Nero di Troia produces some of Puglia's best and most unique wines. It undoubtedly merits more attention both internationally and inside Italy.

Nero di Troia's origins are unknown, however it is thought to have come in Puglia with Greeks in ancient times. Many believe that Diomedes, the Greek hero of the Trojan War, brought the grape to Puglia when he lived there. The name may also allude to the town of Troia in the Province of Foggia in northern Puglia, which is the most likely explanation. There's also a chance the name refers to the Albanian town of Cruja (which translates as "Troy"), which is just across the Adriatic Sea from Puglia. It should be noted that the name's prefix Nero means "black" in Italian, while Uva means "grapes" in Spanish.

Nero di Troia is strong in tannin, and berry clusters tend to ripen unevenly, especially if the berries are huge. As a result, wines were frequently regarded as overly tannic, requiring years to soften their structure, and they could exhibit herbaceous flavors due to unripe fruit. As a result, blending was regarded as the only viable choice.

All of that changed when winemakers began to choose clonal varieties of Nero di Troia with smaller berries and subsequently limit output. Furthermore, they made certain that only completely ripened berries were collected in order to minimize any potential herbaceous aromas and to ensure that the tannins in the wine were ripe and hence gentler. As a result, the fruit's quality improved considerably. The oak aging also helped to integrate the tannins and give them a delicate texture.

Violets, red and black fruits, vanilla, star anise, herbs, and spice aromas are followed by flavors of raspberry, cherry, plum, and blackberry, as well as cedar, tobacco, leather, and dark chocolate, leading to a long finish.