



Winery: Paolo Petrilli

Region: Apuglia (Puglia)

Locale: Lucera (Daunia), Italy

Appellation: Daunia

Designation: IGT

Site: Grown organically and harvested by hand, at about 300 meters altitude, in the winery's 10 hectares of south-facing estate vineyards; soils stony calcareous, with grass and flowers growing between the rows to compete for nutrients. Vineyards are entirely unirrigated.

Grapes: 60% Sangiovese, 40% Montepulciano

Fermentation and Aging: Maceration for 12 days at 26°C in Stainless Steel. 80% aged in stainless steel, the balance aged for 6 months in 2nd and 3rd passage barrique.

Notes: The 2005 vintage was a disaster for Nero di Troia, so a wine was conceived that did not require this signature grape. The result was an IGT called "Fortuita" - the family felt "fortunate" to be able to craft a wine so good from such a poor vintage. The wine succeeded in the marketplace, and the decision was made to continue producing the wine in subsequent vintages, at a very attractive price. The WorldWide Cellars staff describes this wine as "delicious, ethereal and lovely." Talk about making lemonade from lemons!

Vintage: 2010