

"SantaJusta pensaci tu!"

"SantaJusta, take care of it!" was the invocation directed to the hero as she rested beneath the great oak after her battles during the siege of Lucera by Charles I of Anjou. SantaJusta, rebellious and outlawed, fearless and valiant, stood for and fought for freedom. Like every hero of popular culture, straddling myth and legend, the figure of SantaJusta moves through history, becoming an archetype of justice. A symbol of revolt, of challenging power, wealth, and family—where anything is permitted if the goal is to overturn the rules in favor of the people. This wine thus becomes a tribute to her story, representing one of the most emblematic yet overlooked denominations of our region, but it is also a tribute to those who refuse to succumb passively—to adversity, toil, loss, and pain—but instead endure. They resist. And they fight.

Nero di Troia IGP

Production area: Loc. Mezzana Grande, Lucera (FG) – Apulia

Cultivation method: Organic farming

Grape variety: Nero di Troia

Planting density: 2.50 × 1.00 m

Vines per hectare: 4,100

Average vine age: 16 years

Training system: Part spur cordon, part Guyot

Soil characteristics: Stony calcareous

Altitude: 191 m a.s.l.

Yield per hectare: 4.5 t/ha

Harvest period: Late September to early October

Harvest method: Manual, in 15 kg crates

VINIFICATION AND AGING

Alcoholic fermentation: Spontaneous, in stainless steel tanks

with skin maceration for 20 days at 24–26°C

Malolactic fermentation: fully carried out in second-use French oak
tonneaux

Aging: 24 months in second-use French oak tonneaux and
12 months in bottle.

Unfiltered, unstabilized

Alcohol: 14%

Serving temperature: 18–20°C

Bottle size: 0.75 L Burgundy-style

Label illustration: Studio CO-CO

SANTAJUSTA



TASTING

Visually, SantaJusta displays a deep, intense ruby-red color with garnet reflections, showing structure and a velvety texture in the glass. On the nose, it reveals decidedly fruity aromas of blackberry, plum, and pomegranate. The finish is spiced, with hints of black pepper and clove, concluding with a subtle toastiness from oak aging. On the palate, it is warm, dry, and full-bodied, with a pronounced yet elegant tannic structure.