

dacapo

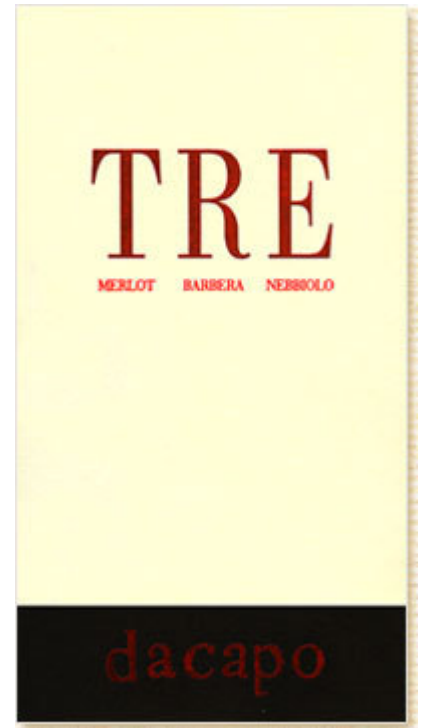
TRE – Monferrato rosso doc

It's a blend of 3 grape varieties: Barbera, Nebbiolo and Merlot. The wines are separately vinified since the perfect maturity point is different for each grape variety.

After the alcoholic fermentation the wines are allocated separately in new oak barrels where the wine completes naturally the malolactic fermentation.

After 18 months the three wines are blended and bottled without cold stabilization.

The wine remains one year in bottle before being released on the market.



Varieties Barbera d'Asti
Nebbiolo
Merlot

Area of origin: Agliano Terme and Castagnole Monferrato

Number of plants per hectar: 6000

Production per hectar: 5000 kg of grapes
3200 liters of wine

Colour: Intense ruby red with violet reflexes

Nose: very elegant, complex and intense nose of ripe fruits and ageing aromas of vanilla, cacao and mint. Hints of liquorice sweet tobacco and cinnamon.

Taste: powerful but well balanced, round with an exceptional drinkability and long spicy finish.

Best with: Risotto, game and seasoned cheese.

