

# Tre Ponti

## Monferrato Rosso D.O.C.

Tre Ponti

VARIETY: Nebbiolo

VINEYARD: Located on the Monsarinero's hill in Agliano Terme.  
Hand harvested in the first half of October.

VINIFICATION: The grapes selected in the vineyard are carefully destemmed in our cellar in order to preserve all their characteristics. The fermentation of the two varieties takes place separately in stainless steel vats at a controlled and constant temperature, as well as the ageing in oak wood that lasts for about 1 year.

After bottling, the wine remains inside our cellars in lay-down bottles until it reaches a perfect refining.

ORGANOLEPTIC FEATURES: Colour: Ruby red with garnet reflections.

Perfume: Rich of black berry aromas, pepper and cocoa.

Taste: Soft, intense and elegant with well-balanced tannins.

GASTRONOMIC PAIRINGS: Due to its complex structure this wine pairs perfectly with roasted and braised meat, game; and seasoned and spicy cheese.

