



Trilogia

TRENTINO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO RISERVA

Dark ruby and intense colour, ample and complex nose with nuances of berries and spices. Elegant taste, soft, balanced and persistent.

Exposure: south-east.

Grape training system: simple guyot.

Maturation: 36 months in oak barriques.

Wine pairing: enjoy this wine with roasted red-meat, half-fat poultry, game and wild-game.

Serving temperature: 18 °C - 20 °C, unstop the bottle at least 3 hours before drinking.

14% ABV 0,751 e



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