

## TREPERUNO ROSSO TAVOLA

Treperuno arose out of the passion of three friends for a magnificent grape: Merlot. In this wine, Giordano Emo Capodilista, Sergio Zingarelli and Andrea Faccio bring together the Merlot grapes from their respective vineyards in the Veneto, Tuscany and Piedmont regions. The grapes from the various sources differ markedly in terms of their specific characteristics, thus demonstrating the great versatility of this varietal, which succeeds in adapting to its context and expressing the very best of the terroir where it is cultivated.

**Grape variety:** 100% Merlot, cultivated in vineyards located in three different regions: Tuscany, Piedmont and the Veneto.

### Production and aging techniques

The grapes from the three regions are vinified separately at the respective wineries of the three producers. After partial aging in large barrels, the wine is blended and then undergoes in-bottle aging for between 6 and 8 months.



### WINE CHARACTERISTICS:

Deep ruby red in color, with hints of ripe berry fruit and a light spicy note, this is a full-bodied wine with excellent balance on the palate.

### SERVING SUGGESTIONS:

This is a versatile wine that works well on its own and as an accompaniment to traditional Italian dishes. It is particularly impressive alongside cheeses, meats and charcuterie.