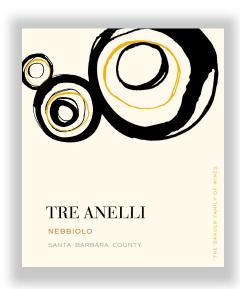
TRE ANELLI

2 0 1 5

Nebbiolo



TASTING NOTES:

This light to medium bodied wine has dark fruit, plum, dark cherries, slight smoke, and a hint of peppermint on the nose. On the palate, you are greeted with a tart cherry, fruit forward smooth and long finish. This balanced red wine will pair perfectly with any tomato based pasta dish, or a juicy hamburger!

CASES PRODUCED: 76

BOTTLED: April 2017

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

17 months in older, neutral French oak (91%) and American oak (9%) barrels

COMPOSITION:

91% Estelle Nebbiolo 6% Sanger Estate Vineyard Sangiovese 3% La Presa Vineyard Grenache **ALC:** 14.3%

pH: 3.71

TA: 0.76 g/l

RS: 0.012%



Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at www.treanelliwines.com.