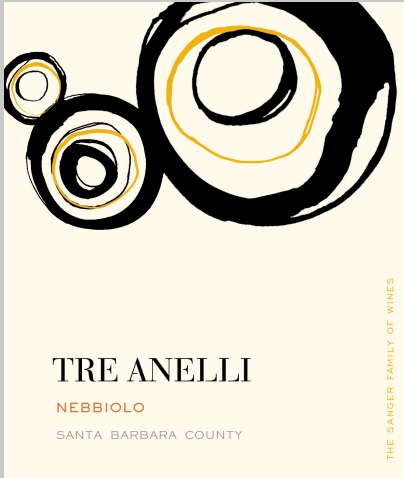


TRE ANELLI

2016

N e b b i o l o



TASTING NOTES:

This light to medium bodied wine evokes recognition of dried herbs, violets, and floral notes of rose petals. The palate bursts with flavors of big red fruit, red cherry, and strawberry. Our 2016 Nebbiolo would be fantastic served slightly chilled with or without food. If you're looking for a perfect food pairing, a grilled pork loin or spicy chicken salad would pair seamlessly.

CASES PRODUCED: 67

BOTTLED: May 2018

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

18 months in older, neutral
French oak barrels

COMPOSITION:

93% Estelle Vineyard Nebbiolo
5% Estelle Vineyard Sangiovese
2% Estelle Vineyard Merlot

ALC: 14.3%

pH: 3.57

TA: 0.60 g/l

RS: 0.08%

THE
SANGER
FAMILY of WINES

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.

SANGERWINES.COM/TRADE