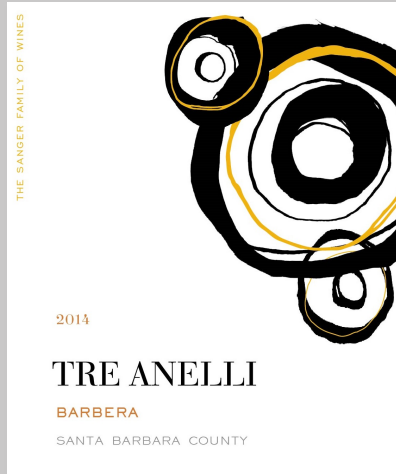


TRE ANELLI

2014

Barbera



TASTING NOTES:

The return of Barbera! This Italian grape flourishes in warmer climates and made itself right at home this season. With plum, spice, licorice, and blackberry on the nose you're reminded why Barbera has always been a big hit amongst Tre Anelli fans. Our 2014 vintage was aged 19 months in neutral French Oak barrels making it bold yet approachable with well balanced acidity and a smooth finish. Barbera pairs perfectly with pizza, lasagna, or pasta bolognese!

CASES PRODUCED: 117

BOTTLED: June 2016

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

19 months in neutral oak barrels
(90% French and 10% American)

COMPOSITION:

87% Estelle Vineyard Barbera
5% Estelle Vineyard Nebbiolo
5% Hampton Family Vineyard Syrah
3% La Presa Vineyard Petite Sirah

ALC: 14.5%

pH: 3.62

TA: 0.69 g/l

RS: 0.038%

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