



An unusual red wine which is made from 100% Bonarda grapes, after a long cold maceration pleasantly varietal aromas emerge. An elegant wine vinified with care and attention, Tripolo does not contain unpleasant tannins. Shades of ruby give it an intense burgundy colour and a sparkly edge. Its acute flowery and fruity perfume bursts with hints of raspberry, strawberry, aniseed, violets and roses. Tripolo's full bodied flavour is apparent from the first sip and then subtly merges into a rhubarby aftertaste. Of all the Piacentini wines, its prime taste and fragrance makes it unique. Recommended for all meals but above all for meat dishes.

Colli Piacentini D.O.C. Bonarda 2016

GRAPE VARIETY: Bonarda Piacentina (Croatina)

PRODUCTION:

- Harvested by hand in 20kg cases
- Grapes are destemmed and pressed for 60 days at 0°C
- Delestage once daily
- After racking it is fermented in second passage barriques for 12 months
- Settled and bottled the following autumn

PODERE PAVOLINI
BACEDASCO ALTO

Az. Agr. Graziano Terzoni

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