

LUPO MERAVIGLIA



Puglia, Italy

Tre di Tre Puglia IGT Rosso 2023

*TRE di TRE: The perfect number for three vines,
three cousins, three generations.*

GRAPE VARIETAL: Negroamaro, Aglianico, Primitivo

APPELLATION: Puglia

CLIMATE: Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.

HARVEST DATE: Negroamaro and Aglianico first week of September, Primitivo end of September.

VINIFICATION: This wine is obtained from a blend of Negroamaro, Aglianico and Primitivo, whose carefully selected and treated grapes come from terroirs located in the Salento area that are particularly

suited for wine. These grapes are vinified together by using a technique which is popular among wineries, consisting in the extraction of all the potential from the skins (the famous “Salasso” or “Bleeding” technique). This leads to a concentration of the extracted substances of the must and to the extraction of liquid both from the must and from the skins. This process results in a deeper color, more intense fruity nose scents and a higher concentration of the extracted parts. The wine obtained is then aged for 6 months in oak (25-50 hl Slavonian oak) where the second fermentation takes place (“Malolactic Fermentation”). The result is a wine of great personality that combines the qualities of structure and concentration to a great drinkability.

TASTING NOTES: Intense red color. On the nose the wine has scents of red fruit and jam which merge with the sweet and spicy notes of wood. On the palate it shows a great structure and persistence with a pleasant tannic finish.



ALCOHOL: 14%

12PK/750ML

UPC: 0 89832 92151 6



*Ideal for first courses and grilled, red meat. Storage Time: 7-8 years.
Serve at 64-68 °F*

