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# IMPERO

## WINE DISTRIBUTORS

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## Tripudium IGT

Carlo Pellegrino - Tripudium IGT

### APPELLATION

Trapani

### VARIETAL COMPOSITION

Nero d'Avola

### ALCOHOL CONTENT

14% Alc. By Vol

### WINEMAKING

Traditional grape harvest, starting from the first ten days of September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

### TASTING NOTES

Intense fruity notes of plums, red berries and black cherries, with slight hints of eucalyptus.

Palate: Warm and lingering, with pleasant aromas of plums and red berries, together with balsamic hints and notes of rosemary.

### FOOD PAIRING

Red meat, roast and braised meat, meat sauce, aged cheese and blue cheese. Serve at 18°-19°C.



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