



# TRIFULA

## "TRUFFLE DOG"

*PIEMONTE DOC BLENDS*

**PIEMONTE ROSSA**

**Piemonte DOC**

**Varietal:** 80% Barbera, 20% Nebbiolo

**Alc Vol:** 13%

**Soil:** Generally fertile calcareous marl and iron in the western region, and limestone conglomerate in the east.

**Tasting Notes:** Trifula, or Truffle Dog, pays homage to the culinary importance of truffles in Piedmontese gastronomy, and the four legged friends who find them. Truffle Dog is meant to be a modern expression of the best of Piedmont. The red blend uses primarily stainless steel to retain a bright, fruit forward wine. The Truffle Dog red is a blend utilizing Barbera and Nebbiolo, the two chief red grape varietal grown in the Piedmont. The Barbera is only aged in stainless steel to emphasize the fruit component, while the Nebbiolo sees some oak for added complexity and depth. Look for a deep red color with a purple rim. The wine is a well balanced blend of the two grapes with a nice combination of floral and mulberry hints wrapped in bright red fruits.

**Food Pairing:** Truffle Dog's approachable style makes it a perfect house wine to pair with pizza's, many types of pasta, and dishes made with truffles or lighter meats.