

TRERÈ PIGNOLETTO FRIZZANTE 'CURENA'



100% Pignoletto. "Cureña" is the name in the local dialect for hot wind blowing from the east and the south. This sparkling white is yellow in color with aromas of apricots and citrus. The palate is smooth, round & pleasurable; crisp and generous in the mouth. The natural fermentation makes it ideal as an aperitif or with fish, white meat or pasta dishes.

Morena Trere runs her family winery with passion and flair, ably aided by her son Max. Less than an hour southeast of Bologna, her 50 hectares of hillside vineyards slope gently towards the ancient town of Faenza, an ancient town of some 60,000 inhabitants in the province of Ravenna. The Della Quercia (Oak) Vineyard has east, southeast exposure. The soil is silty with medium texture.

Morena grows a variety of native grapes, and makes deliciously forthright wines. Wines for drinking and pleasure, the perfect accompaniment to the most refined cuisine in Italy.

Trere was begun here in the early 60s by Morena's father, Valeriano Trerè, when he acquired 14 hectares of the farm Saccona, on the hills of Faenza. He started to produce the first three DOC wines of the area; Albana, Trebbiano and Sangiovese. Fifty years of history and great passion for the vine today allow them to bottle their wines and export them around the world, but the love for the land and their origins are not in the least changed.

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Tasting Note:

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100% Pignoletto. Aromas of apricots & citrus; smooth, round palate; crisp & generous.

Shelf Talker:



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