LUPO MERAVIGLIA



TRE DI TRE, PUGLIA IGT ROSSO, SALASSO (BLEEDING) TECHNIQUE

This wine, with a great personality and a unique and unmistakable character, originates in one of the Italian regions best suited to viticulture: Puglia.

INSPIRATION

A top quality workshop, a small Masseria where ancient winemaking techniques are reinterpreted with a modern twist. The places of origin and traditions, passed along from generation to generation.



CONSUMER SEGMENT

From "occasional sommeliers" to wine lovers. Lupo Meraviglia is for everyone, the right choice for every palate.



BRAND

The symbol of the city of Lecce, located near our Masseria, is a wolf under a holly oak. Tre di Tre refers to 3 indigenous varieties harvested and vinified together using an ancient technique called Salasso (Bleeding).



DESIGN

Details make all the difference! A rich and sophisticated design with a distinctive style.





Great personality that combines the qualities of structure and concentration with great pleasantness and drinkability.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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Red grapes



Clay, calcareous



18/20 °C





Deep red, impenetrable



The nose reveals aromas of red fruit and jam that blend with sweet and spicy notes



On the palate it exhibits great structure and persistence with a pleasant tannic finish



Pairs perfectly with first courses, red and grilled meats

VINIFICATION:

Vinificated using "Salasso"
(Bleeding) to fully express the grapes potential. This procedure concentrates the compound extracted in red wine must by increasing the skins-to-juice ratio. Reducing the amount of liquid in contact with the solid constituents enhances the colour, the structural tannins and the intense fruity aromas on the nose. Malolactic fermentation at controlled temperature is completed fully. The resulting wine is aged in vats until bottling.



14,5% vol 750 ml



SALASSO
20-30% of the must is removed after a short maceration to obtain more intense colors and a concentration of the extracted substances

