



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Trentham Nebbiolo

Price £14.99
Code TREN015

A Barolo but with an Australian accent! Trentham Estate The Family Nebbiolo is a rare bottle. More approachable and elegant than its famous Italian cousin; this Nebbiolo from Trentham has the same tell-tale lightness in the glass, but the end result is utterly unique and captivating, bridging the gap between New and Old World so well.

Tasting Notes:

A light ruby red in colour. Complex aromas of spice, dried herbs and berry fruits. On the palate fruit flavours of blackberry and plum balance well with the intense spice and earthy character. Ripe tannins provide good length and balance with lovely soft oak to finish.





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Specification	
Vinification	The grapes were crushed, de-stemmed and transferred into tank, and inoculated with yeast before an eight-day fermentation period. In this period there are regular pump overs to maintain a consistent temperature and to aid colour and tannin extraction from the skins. After pressing, a portion of the wine was matured in French oak barrels. The wine was then blended and clarified before being bottled
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Australia
Region	Victoria
Area	Murray Darling
Type	Red Wine
Grapes	Nebbiolo
Genres	Vegan, Vegetarian
Vintage	2021
Body	Hearty, rustic and full flavoured
Producer	Trentham Vineyards
Producer Overview	This family-owned, boutique winery is set right on the banks of the Murray River at Trentham Cliffs, just outside Mildura. Trentham's winery has been operating since 1988, where it has grown from the initial 30 tonne crush to a minimal but state-of-the-art facility handling up to 5,000 tonnes of top quality grapes each vintage. It allows the flexibility to perform different winemaking styles, resulting in the diverse and always consistent Trentham Estate wines. Today, Anthony is assisted with the making of Trentham's wines by winemakers Shane Kerr and Mark Holm, along with a dedicated team of cellar and laboratory staff. Read more online
Closure Type	Screw Cap
Food Matches	Drink with pasta puttanesca or a fillet steak