

## Villa Giada Treponti Monferrato Rosso, Piedmont

£19.95



**Vintage:** 2013

**Bottle Size:** 75cl

**Alcohol %:** 14%

**Country:** Italy

**Description:** A blend of 60% Nebbiolo and 40% Barbera, this superb wine is ultra crisp with red berry fruit flavours combined with clean acidity and good structure to create a full bodied, elegant wine of great style and class.

**Cepages:** Nebbiolo

**Group:** Italy

**Sub group:** Piedmont

**Colour:** Red

**Closure:** Cork

**Producer:**

**Website:** <https://www.villagiada.wine/>

**Organic/Bio Status:**

**Food / cocktail match:** Big, rich flavours deserve beef inspired dishes from casseroles to roasts.

**Food / cocktail recipe:**

**Press**

"Villa Giada's astounding Treponti Monferrato Rosso comes from selected vineyards located on the hill of Agliano Terme, in an area known as 'Ponticelli', from calcareous marly soil. Hand picked, the grapes are carefully de-stemmed, and fermentation takes place in steel tanks at a controlled temperature. The aging in oak barrels of about 500 litres lasts for about a year. After bottling without filtration, the wine is aged for a few months before release. The results speak for themselves - a triumph for Andrea Faccio's obsession with perfection in winemaking" - Rebecca Gibb MW, Wine Journalist.

"Unlike lots of Nebbiolos that need years of aging to be enjoyed, this Villa Giada Treponti Monferrato Rosso is ready for you to drink tonight. Once

you open it, give it some time to breath, and it will show you what it is all about. It has so many layers - so complex. It lures you into letting it stay for awhile, it begs you not to finish the bottle right away. If you have patience, and are able to hold off on finishing it in one day (I can't), you'll enjoy its evolution for days" - Melissa Principe, Wine Director, DrinkWeb, a Wine, Beer and Spirits blog.

## **Awards**

### **Other Info:**

The name Villa Giada, an acronym of the initials of the names Andrea Faccio's parents, was first used by his grandfather, Giuseppe Faccio, at the beginning of the 70's. The Azienda Agricola Villa Giada has over two centuries of commitment in vineyard management. The historic core of the winery, where now their best wines age in barrels, was built in 1790.

In 1940 the new part of the cellar was built to produce Moscato d'Asti, whose production required considerable technological work. In the same period, the traditional and important aging red wines in Piedmont began to be made at Giada - Nebbiolo, with Barolo and Barbaresco as well as Barbera. The most suitable areas for the production of Barbera were identified, and the village of Agliano Terme, where Giada have their vineyards, was recognized as the best terroir. The best Crus come right from this area, which makes Barbera an important wine on the Italian wine scene.

These days the winery is owed by Andrea Faccio, who keeps a firm hand on the winery and vineyards. For some years now, in the attempt to respect nature to the full, Villa Giada have obtained the official certification of 'Vegan wine', demonstrating their desire to eliminate all products of animal origin, even in the cellar.